

The cool temperatures of Santa Barbara County are ideal for achieving a perfect balance of flavors. Brilliant acidity and delicate oak notes offer pure citrus and a whisper of vanilla. Bright lemon, green apple, lychee, and mango are all present in this refreshing style of Chardonnay.

100% CHARDONNAY
100% SANTABARBARA @UNITY
12% BARREL AGED
6 MONITHS IN FRENCH OAK
HARVEST DATE: 10/3/2014
TWO STAGE YEAST INNOCULATION:
PRELUDE & CY3079
AVERAGE BRIX 24.4
AL@HOL- 13.8%
PH- 3.4
TA- 8.0G/L
ML-100%





Following in the footsteps of previous vintages of Deep Sea Chardonnay, we secured an excellent vineyard source in Santa Barbara County for our 2014 vintage. This year our fruit came from the White Hills Vineyard just west of Los Alamos. We have admired the quality of fruit from this vineyard for several vintages, and in 2014 the opportunity arose for us to source our new vintage of Chardonnay from this ideal site.

The cool nature of this area allows for a longer growing window without fear of over-ripening. In an unprecedented event for us, our Chardonnay was the last varietal picked during our 2014 harvest! We watched the acid levels carefully, and were meticulous about tasting and reviewing. We finally picked at the point where the berry flavors showed acid at a refreshing but not wickedly tart level.

We barrel aged about 12% of of the Chardonnay this vintage in single fill French oak barrels for 8 months. The balance was fermented in a temperature controlled stainless steel tank. The subtle oak accents the fresh fruit, and added a complexity that we desired. Another great vintage for Chardonnay in Santa Barbara!

Tasting Teaser: The 2014 vintage is bursting with the complex flavors of sun ripened fruit. Fresh Meyer lemon, tangerine, and green apple notes are softened by a hint of vanilla and a balanced, creamy texture. A perfect companion to food, the vibrant minerality and bright acidity add to the fresh qualities of this thrilling Chardonnay.