





Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Clones: 4, 15
HARVEST	August 28, September 6; 2014
COOPERAGE	64% New French Oak
COOPERS	Damy, Remond, Sirugue
ACIDITY	0.56 g/100ml
PH	3.55
ALCOHOL	13.5%
BOTTLED	June 23, 2015
PRODUCTION	343 cases
PRICE	\$34

WINEMAKERS NOTES

The old Sisquoc Chapel, a true landmark in Santa Maria which inspires the name of this wine, sits on a hill overlooking our Chapel View block. This newer part of the vineyard, planted in 2007, is one of the most picturesque, so the vines are extra happy. Tropical fruit flavors of pineapple and lime make this wine lively, and a touch of fresh cream adds some richness. Pair it with something simple, like burrata artichoke salad or roast chicken. Match it with something fancy, crab claws and drawn butter. Or pour a big glass to go with some buttered popcorn and a movie. It's just that kinda wine.

2014 HARVEST

Vintage 2014 started off on schedule historically at bud break. The atypical two weeks of 80 degree weather in March and April accelerated things in the vineyard, putting us several weeks ahead of schedule. The warm weather pattern continued each month through bloom and veraison. When all was said and done, we were 18 days ahead of historical harvest dates, the earliest in Santa Barbara County history. Quantity was down for Chardonnay, and average for Pinot Noir. Our Pinot Noir exhibited beautiful small berries which is always a winemakers delight. Harvest was fairly compact in duration and was completed without a hitch. Flavor profiles are beautiful and concentration and color in the finished wines are excellent. 2014 is looking to be as good a vintage as 2012 in Santa Maria Valley, perhaps even better. Time will tell.



