





Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	100% Chardonnay, Clones: 4, 15
HARVEST	September 8, 17; 2015
COOPERAGE	50% New French Oak
COOPERS	Damy, Boutes
ACIDITY	0.57 g/100ml
PH	3.9
ALCOHOL	13.2%
BOTTLED	June 21, 2016
PRODUCTION	351 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.

## 2015 HARVEST

We began harvest on August 3<sup>rd</sup> and completed harvest September 30, 2015. The vines emerged from dormancy early this year which translated into an early harvest. The growing temperatures varied greatly throughout the year with some very warm months and rather cool ones as well. In general, the 2015 vintage was a lighter crop in comparison to many years but it made up for it in quality. The clusters were made up of small firm berries. The harvest crews worked diligently through the cool nights bringing in this year's crop. This will be a long post-harvest season, in which, we have our fingers crossed we will receive an abundance of much needed rainfall. This will help adequately supply the vines with proper hydration for emergence in the spring. At that time, we will be ready to start another exciting vintage.



