







## 2019 CHAPEL VIEW CHARDONNAY

Estate Grown & Bottled, Santa Maria Valley

COMPOSITION	100% Chardonnay, Clone 4
HARVEST	October 3, 2019
COOPERAGE	33% New French Oak
COOPERS	Boutes
ACIDITY	T.A. 0.59 g/100mL
PH	3.41
ABV	14.5%
BOTTLED	July 20, 2020
PRODUCTION	449 cases
PRICE	\$38

## WINEMAKER'S 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 part of the vineyard 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 buttery toast adds some richness. Pair it with something simple, like burrata artichoke salad or roast chicken. Match it with something fancy, like crab claws and drawn butter. Or pour a big glass to go with some popcorn and a movie. It's just that kinda wine.

## 2019 HARVEST

The old mantra of "slow and steady" reverberated across the 2019 vintage which started with abundant winter precipitation followed by a classically cool summer. The rains we received over winter were 5" above normal, priming our vines for an auspicious budburst in mid-March. Warm spring temperatures accelerated rapid flowering and therefore consistent fruit set, the like of which we had not seen in years. Unusual May showers gave our vineyard crew a formidable challenge of thwarting powdery mildew and botrytis on the vines. We are happy to say they rose to the occasion and kept our fruit some of the cleanest in years despite the late rain and foggy summer to follow. The first grapes for our sparkling wine, the Pinot Meunier, came into the winery on the first of September, a little later than usual. The rest of our still wine grapes followed suit and by the start of October, 95% of the ranch was harvested. The Pinot Noir clones exhibited dark color and rich extraction from the lower-than-expected yields. The real star of 2019 however, was our 15 acres of old vine Chardonnay. The clusters verged on perfection with clean, balanced, concentrated fruit. The cool growing season showcased primary notes of granny smith apple and riverbank minerality that will continue to develop in bottle "slow and steady" long into the future.