

# SANTA BARBARA WINERY

## SANTA BARBARA COUNTY CHARDONNAY 2019



UPC: 0 87951 02333 3  
12pk/750ml

**REGION:** SANTA YNEZ VALLEY

**VARIETAL:** 96% CHARDONNAY | 4% RIESLING

**VINEYARDS:** Chardonnay: 60% Los Alamos | 14% Bien Nacido | 14% Hilltop | 8% Wente  
Riesling: 4% Lafond

**HARVEST:** 10/3 - 11/3 | Sugar: 23.1-25.0 Brix

**BOTTLED:** June 4th-7th; June 20th, 27th, 28th | Sugar at bottling: Dry

**TECHNICAL NOTES:** 33% barrel fermented aged 'sur lie' with 'batonage'  
67% stainless steel tanks with frequent lees stirring.

Total Acid: .68 | pH: 3.49 | Alcohol: 14.3%

**VINIFICATION:** 42% barrel fermented, 15% new.

The grapes for this wine come from a variety of vineyards that Winemaker Bruce McGuire has selected over the years for their quality and consistency. Many are from the same blocks year after year. Cool climate Chardonnay is balanced with those from warmer vineyards. The barrelled wine was aged 'sur lie' and its lees regularly stirred to impart flavor and complexity. The result is a wine that is bright and flavorful with a great deal of fruit intensity. We consider this our trademark Chardonnay, a wine we have consistently produced year after year.

**WINEMAKER'S NOTES:** Sourced from all three valleys in SB County: Los Alamos, Santa Maria & Santa Rita Hills in Santa Ynez. It was picked over a full month and represents the diversity of SB County..

