

SANBORN

CHARDONNAY, STA. RITA HILLS, 2018



The small but renowned Sta. Rita Hills winegrowing region is rightly known for its acclaimed Chardonnays. This unique AVA enjoys hot, sunny days, tempered by cool ocean breezes and fog channeled in by the transverse east-west orientation of the hills. The rocky limestone soils and typically long growing season allow the grapes to ripen to perfection while retaining concentrated fruit flavors and acidity.

A beautiful blond in appearance, aromas of roasted almonds and baked fruits introduce subtly tropical flavors of guava and lime with a backbone of stonefruit and well-integrated vanilla. The body is soft and satisfyingly full, framed by a perfectly-poised, fresh acidity with a finish of citrus peel and minerality along with hints of brown cooking spice.

Drinking great right now, we recommend pairing this layered Chardonnay with roast herb-encrusted chicken with parsnips, shrimp with a creamy pasta sauce or mildly spicy vegetable stir-fry.

Winemaking Notes

pH: 3.49

TA: 5.63

Aging: French-oak barrels

Alcohol: 14.2%

90 POINTS
Wine Enthusiast

