



GRAND RESERVE

2023 CHARDONNAY

SANTA BARBARA COUNTY

"Lush tropical fruit intertwines with nice minerality from the calciferous soils in the Santa Maria and Los Alamos Valleys. There is a touch of floral notes from the small amounts of Dijon and Rued clones, and a hint of vanilla and spice to round out the rich, long finish." RANDY ULLOM, DIRECTOR OF WINEMAKING



WINEMAKING PHILOSOPHY

A unique expression of place, Grand Reserve is a winemaker's blend of single appellation wines sourced from our mountain, ridge, hillside and benchland grapes grown along California's cool coastline.

Our winemakers have an unmatched palette of flavors, toast levels and terroir nuances from which they then masterfully blend these exemplary rich, deep and complex wines which truly express each region.

EXPERIENCE THE DIFFERENCE

- 100% estate sourced Chardonnay.
- Aged 6 months in 93% French oak (27% new).
- Santa Barbara County is renowned as being one of California's coolest grape growing regions due to its unique east-west running valleys running along the coast.
- Santa Barbara's cool, maritime climate results in a long growing season, with extended hangtime on the vines giving these grapes more balanced ripeness and intense flavors.
- This Chardonnay is sur lie aged with lees stirred twice monthly to integrate the fruit and oak and lend a creamy mouthfeel to balance the wine's bright minerality.
- All of our estate vineyards are CERTIFIED SUSTAINABLE by the Certified California Sustainable Winegrowing program, as we firmly believe that the highest standards make the best wines.

TECHNICAL INFORMATION

APPELLATION
Santa Barbara County

COMPOSITION
100% Chardonnay

pH
3.43

T.A.
6.2g/1L

ALCOHOL
14.5%

