

## 2018 El Jabali Chardonnay

### PRODUCTION INSIGHTS



### Details

Clone: Clone 72  
Production: 200 CS  
pH: 3.43  
Alcohol: 14.1%



### Who We Are

Alma Rosa is deeply rooted in the winemaking history of the Santa Rosa Hills in the southern sector of the Sta. Rita Hills AVA. Here, growing conditions combine sunshine with the powerful cooling influence of onshore winds and fog from the Pacific Ocean. The unique geography, chilly climate, and clay-loam soils attracted Richard Sanford to this area in the early 70s where he pioneered Pinot Noir in Santa Barbara County. In 1983 he established El Jabali on our home ranch as one of the first organically certified vineyards on the Central Coast. Growing consistently balanced wines through organic farming is part of the enduring legacy of founder Richard Sanford.

### Vineyard

- 100% El Jabali Vineyard
- 3.3 acres of Chardonnay, Clone 72, on deficit irrigation in alluvial soils

### Vintage Notes

Following a cool spring that led into a cool early summer, the 2018 enjoyed ideal conditions for steady development of sugars and phenolics. A couple of warm spikes in August were followed by cooling fog and winds that moderated the vintage and led to a mid-September harvest.

### Winemaking

- Harvested at night on the 10th and 11th of September
- Gently whole-cluster pressed to extract only the finest juice and low levels of solids
- 100% barrel-fermented in 66% new French oak
- 100% malolactic conversion that produced light creamy notes
- Aged in wood for 11 months on full fermentation lees and another 6 months in tank on lees
- Bottled after a light fining for clarity and texture with isinglass and skim milk in February 2020

### Tasting Notes

Our 2018 El Jabali Chardonnay is a study in varietal purity. A golden brilliant color with green highlights suggests a youthfulness surprising in a wine aged on lees for so long. On the nose, this wine is disarming in its aromas of wet stone, gravel, and citrus. Jasmine notes hint at freshness and vibrancy. On the palate, this Chardonnay is tightly wound and cerebral, with sizzling acid and a strong mineral streak. Flavors of key lime and clementine echo on the long, fresh finish. Drink now with fish or cellar for as much as 5-7 years.