

2018 Sta. Rita Hills Chardonnay

Production Insights

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. Growing consistently balanced wines through sustainable farming is part of the enduring legacy of our founder Richard Sanford.

Vineyard

Sourced from vineyards throughout the Sta. Rita Hills along the southern Santa Rosa Road.

Vintage Notes

Following a cool spring that led into a cool early summer, the 2018 growing season enjoyed ideal conditions for the 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 September 27, 2018.
- Fermented in 100% neutral French oak barrels.
- Aged for 11 months in used French oak on the fermentation lees.
- Bottled after a light fining for clarity and texture.

Tasting Notes

An alluring bright gold color is reflected pleasantly in the glass. Lovely notes of honeydew melon, almond flower and cream flourish with the first swirl. Notes of chamomile and nutmeg are married with well-integrated oak tones. On the palate, the bright and refreshing acidity of this Chardonnay combines with a tantalizing minerality in a long finish that delivers a hint of citrus..



Details

Production: 400 CS

Alcohol: 14.1%