

2020 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

- 100% El Jabali Vineyard
- 47% clone 548 (block 3 and 4A), 35% clone 72-Wente (block 4B and 8) and 18% clone 76-Dijon

Vintage Notes

2020 is most dramatically differentiated from 2019 and previous years by the extreme heat events of mid-August and September. In the extreme, temperatures exceeded 110F on 6 September 2020. More than a dozen 100F plus degree days were recorded in 2020, in contrast to only 2 in 2019, changing the course of our harvest and having us make decisions to mitigate the extreme heat. The growing season was dry with no rainfall during harvest.

Winemaking

- Harvested throughout the span of two weeks between August 27th to September 14th
- Whole cluster pressed, settled for 24 hrs and then racked off gross lees into the barrels
- Fermented in French oak barrels, 15% New
- Aged on the lees for 11 months in 15% new French oak

Tasting Notes

Our 2020 Sta. Rita Hills Chardonnay has a light gold color in the glass and a bouquet of verbena, lemon peel, melon and sea breeze that suggest a refreshing, enjoyable wine. On the palate, bright, mouthwatering acid is highlighted by notes of salinity and continues through to an inviting, smooth finish. Minerally flavors of wet stone and ocean gravel blend well with mouthwatering bright citrus flavors. This wine with pair well with light seafood, such as ceviche, fish tacos, grilled lobster, clams, mussels, and some delicious salty feta.



Details

Production: 330 CS

Alcohol: 14%