



2021 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
- 35% clone 548, 17% clone 72-Wente (block 4B and 8) and 46% clone 76-Dijon

Vintage Notes

2021 was a near-perfect vintage in the Sta. Rita Hills. Mild and steady weather throughout the spring and summer allowed grapes to develop slowly, with small berries and clusters. With only one pre-season rainfall, daily marine breezes off the Pacific Ocean just 10 miles away, and no extreme weather events, conditions were ideal for producing fruit of incredible quality, concentration and character.

Winemaking

- 100% whole cluster pressed.
- Aged for 11 months in stainless steel tanks

Tasting Notes

Our 2021 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 will pair well with light seafood, such as ceviche, fish tacos, grilled lobster, clams, mussels, and some delicious salty feta.



Details

Production: 448 cases