

PARADISE SPRINGS WINERY

STA RITA HILLS CHARDONNAY

2015

TECHNICAL DATA

Brix at harvest: 24.4

pH: 3.23

Total Acidity: 6.9 g/l

Alcohol 14.1%

GRAPE SOURCES

100% Chardonnay grapes with the following vineyard breakdown: 75% John Sebastiano Vineyard (57% clone 4 and 18% Wente clone) and 25% La Encantada Vineyard (50% clone 76 and 50% clone 96 co-fermented)

APPELLATIONS

Sta. Rita Hills AVA

WINEMAKING DATA

The grapes were whole-cluster pressed into stainless steel to settle for two days to lower the turbidity. The juice was then racked off the solids into barrel and inoculated with yeast for fermentation. After primary fermentation, the wine was left on its lees and stirred periodically. No sulfites were used at this time to allow the wine to go through malo-lactic fermentation. The Chardonnay aged for 10 months in oak (46% in new French 600 Liter, 20% new cigar barrels, 18% neutral French oak barrels and 16% in neutral French oak 400 liters), and was then racked into stainless steel for an additional 5 months of aging before bottling. The 2015 Sta. Rita Hills Chardonnay was bottled on February 8, 2017.

WINEMAKER NOTES

Golden hues of yellow lead way to subtle tropical aromas accompanied by cream and brioche notes. This wine is well balanced on the palate with good acidity that highlights the minerality, and the deft touch of oak expresses the creamy mid-palate and citrus notes on the finish.

VINTAGE NOTES

The 2015 Harvest was another extremely early harvest for the area. An extended drought led to lower yields, but the small concentrated berries on the cluster made for intensely focused wines. This was also emphasized by continued warmth throughout the growing season, which led to elevated sugar levels and ripeness in the fruit. The harvest was finished a month ahead of usual and was without interruption.

