



## DEOVLET CHARDONNAY

### SANFORD & BENEDICT VINEYARD

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Ryan Deovlet has garnered a reputation as a star exemplifying the best of the new breed of California winemakers. He's dialed back on new oak and extractions, he's comfortable being among the first to start the harvest, and he concentrates on the vineyards in the Santa Rita Hills to learn their ways.

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#### VINEYARD



**Site:** Sanford & Benedict Vineyard in the Santa Rita Hills, a unique coast range that runs east-west rather than paralleling the coast and so is directly open to the Pacific's cooling influences. The vines are on the south side of the valley at an elevation from 200 to 350 feet.

**Soil:** Calcium-rich clay with fractured shale and diatomaceous earth.

**Vines:** From two blocks planted in 1971 (the original block own-rooted) and 2006 (Wente clone, which tends to produce bunches with 'hens & chicks' and ensures good acidity). Hand harvested.

**Varieties:** Chardonnay.

#### CELLAR

**Vinification & Aging:** Aged for 12-15 months in French oak (~20% new) and Austrian oak, and the last four months in stainless steel tank.

**Production:** 125-150 cases.

**Profile:** Nuanced with layers of fruit, floral, and savory notes. Textured and balanced with richness and intensity.

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