



DEOVLET CHARDONNAY SANTA BARBARA

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.



VINEYARD

- Site:** A blend of two sources in the Santa Rita Hills, a unique coast range that runs east-west rather than parallelling the coast and so is directly open to the Pacific's cooling influences: Sanford & Benedict Vineyard on the south side of the valley at an elevation from 200 to 350 feet, and Zotovich Family Vineyard on the north side of the Santa Rita Hills, some eight miles from the ocean at 350 feet of elevation.
- Soil:** Calcium-rich clay with fractured shale and diatomaceous earth for Sanford & Benedict and sandy for Zotovich.
- Vines:** Hand harvested.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Aged for 12 months on its fine lees in French oak (~20% new), followed by six months in tank.
- Production:** 125-150 cases.
- Profile:** Beautifully persistent and energetic on the palate with great intensity and texture.