

RANCHO LAS HERMANAS

2021 sta.rita hills chardonnay



Our vision for RLH is simple: provide the best canvas we can, and allow mother nature to curate the art. Our wines are sourced from two family-owned estate vineyards in the Sta. Rita Hills appellation: Rancho Las Hermanas and Rancho Santa Rosa. The vineyards — much like the region itself—is a study in contrasts. The lively banter between Central Coast sunshine, cool Pacific breezes, and a collage of ancient marine soils creates distinct micro-terroirs, even within the different elevations and aspects of our estate.

Our Sta. Rita Hills Series are our flagship wines; created to communicate the story we're out to tell with RLH – one of diversity and nuance that rewards both winemakers and wine-drinkers, who seek out the subtlety of the terroir and the character of the grape.

VINEYARDS

The north-facing **Rancho Las Hermanas** and south-facing **Rancho Santa Rosa** vineyards are both nestled in a deep valley along the northern Purisima Hills and southern Santa Rosa Mountain ranges, situated between the towns of Lompoc and Buellton in Santa Barbara County. The Rancho Las Hermanas vineyard encompasses nearly 500 acres, with just over 125 acres of grapevines planted. The third easternmost vineyard in the Sta. Rita Hills AVA, the Rancho Santa Rosa vineyard, is a roughly 500-acre ranch with 100 acres planted to vine.

2021 VINTAGE

The 2021 vintage growing season was significantly cool, beginning with an early bud break and a mild spring that continued into a cool summer. The grape acidity levels remained balanced due to the moderate weather lending to high quality and bright fruit. A delayed harvest began on September 8th and concluded on October 23rd. Overall, this vintage will be celebrated for tremendous teamwork and coordination.

DETAILS

COMPOSITION: 100% Chardonnay

CLONES: Wente, 76, 4

AGING: 18 months in 30% new French oak barrels

ALCOHOL: 14.3%

TA: 6.42

PH: 3.39

WINEMAKER'S NOTES

The 2021 RLH Sta. Rita Hills Chardonnay was 100% barrel fermented and hand-stirred every two weeks through the end of malolactic fermentation. This Bâtonnage technique is used to build mouthfeel and texture in the wine. The lots were aged for 18 months in 30% new French oak barrels from the World Cooperage and Remond cooperages.

Vibrant aromatics of crisp green apple tart with hints of lemon meringue. The wine is soft and delicate on the palate with moderate acidity, showcasing notes of ripe pineapple and peach with flavors of key lime and honey graham on the finish.

- Lorna Kreutz