

## 2022 CHARDONNAY

## Santa Barbara County



VINTAGE: 2022

VARIETAL: 100% CHARDONNAY

AVA: PRODUCED & SANTA BARBARA COUNTY

BOTTLED BY: RUSACK VINEYARDS, SOLVANG, CA

BOTTLING DATE: JUNE 2023 CASES PRODUCED: 576 CASES

RETAIL PRICE: \$30.00

RELEASE DATE: SPRING 2024

FERMENTATION: BARREL FERMENTED, 100% MALOLACTIC

Lees stirred every two weeks for

FOUR MONTHS

AGING: 10 MONTHS

100% French Oak (35% New)

BOTTLE ANALYSIS: ALCOHOL: 13.4%

PH: 3.25

TA: 0.655g/100m1

TASTING NOTES: HERE, OUR LOVE OF BLENDING HAS

RESULTED IN A MARRIAGE OF EXCEPTIONAL FRUIT AROMAS WITH CAREFULLY BALANCED ACIDITY, CAPTURING THE BEST QUALITIES OF THE AREA. HONEYDEW, ASIAN PEAR, ORANGE BLOSSOM, AS WELL AS CITRUS NOTES

ARE HIGHLIGHTED IN THIS APPEALINGLY

ARE HIGHLIGHTED IN THIS AT

CRISP WHITE WINE.

The grapes for our Santa Barbara County Chardonnay come from a cool-climate vineyard within the area – in Santa Maria Valley, American Viticultural Area (AVA.) After being whole cluster pressed and settled, the juice was barrel fermented in both new (35%) and old1er French oak. The lees were stirred every two weeks for four months, and the wine underwent a full malolactic conversion. The Chardonnay aged ten months in barrel before being released in Spring 2024.