

SANTA BARBARA  
VOTRE SANTÉ  
CHARDONNAY

2015

Votre Santé wines pay tribute to Francis Ford Coppola's grandmother, Maria Zasa, who would toast with the traditional French phrase, 'à votre santé,' every time she raised her glass. In her honor, we've proudly added to our lineup of wines an appellation-specific Chardonnay and Pinot Noir, two Burgundian varietals well adapted to a cool climate and crafted in a terroir-centric style to showcase the character of a specific region.



#### WINEMAKING

The French approach to winemaking embraces the philosophy of terroir. That is, the character of a wine is defined by variables such as soil, climate, geology and elevation, all in combination with how the vines are farmed and cared for. In this spirit, it's the winemaker's role to work with the wine in a way that simply lets the vines express themselves. Winemaker Francois Cordesse applies this philosophy to our 'micro cru' Chardonnay, whereby small lots of fruit are vinified individually by soil type to capture distinct site-specific traits. By bottling the final blend unfiltered, the wine exists in a purer state with more texture and truer aromatic expressions, along with natural sediment that helps the wine mature and evolve as was the tradition for hundreds of years.

#### SANTA BARBARA COUNTY

Santa Barbara County represents the only place in North America where the coastal mountain range transitions from full North-South orientation to full East-West. This is why the ocean influence creates such an impact on this appellation. The Garey Vineyard in Santa Maria, where this wine hails from, is located at the north end of Santa Barbara County. The mesoclimate here is truly coastal with thick fog blanketing the area every morning and evening. Vines are located on a plateau of sandy, well-drained soils. The growth cycle here starts in February and runs through October or November, making it the longest growing season in California. This extra hangtime allows the fruit to develop complexity and concentration. In fact, grapes grown in Garey Vineyard tend to be particularly aromatic and weighty.

#### TASTING NOTES

The beauty of Santa Barbara Chardonnay is that it develops a lush, voluminous palate that is very well balanced and finely tuned because of the fruit's high level of natural acidity. Barrel fermented to accentuate a warm wood and vanilla character, as this wine matures these nuances will melt down into a desirable butterscotch tone. Malolactic fermentation and regular battonage was used to create a rich, silky mouthfeel. Fleshy and bold on entry, the wine flaunts fragrant impressions of pears, green apple, quince and honeysuckle, with varied citrus notes of lemon and kumquat. The contrast between sweet, juicy fruits and the distinct note of minerality is exemplary of the terroir from this region.

APPELLATION:	SANTA BARBARA COUNTY
BLEND:	100% CHARDONNAY
ALCOHOL:	14.5%
pH:	3.41
TA:	0.55 G/100ML
BARREL REGIMEN:	9 MONTHS IN FRENCH OAK; 30% NEW OAK
HARVEST DATES:	SEPTEMBER 5TH-12TH, 2015
WINEMAKER:	FRANCOIS CORDESSE