

# 2023 Zotovich Chardonnay

\$55 750 ML

Fresh aromas of Meyer lemon, golden apple, and honeysuckle lead into subtle accents of ripe pear and toasted almond. The palate is bright yet creamy, with a gentle touch of vanilla and brioche from oak aging. A vibrant acidity carries the wine through a long, polished finish—refined and beautifully balanced.

## VINTAGE NOTES

A cool, extended 2023 growing season in Sta. Rita Hills followed heavy winter rains and a late budbreak, leading to slow, gradual ripening that pushed harvest into October. Persistent coastal fog and mild temperatures preserved natural acidity while allowing the fruit to develop depth and phenolic balance. The vintage produced wines with vibrant freshness, concentration, and structure that clearly reflect the region's cool-climate character.

## VINEYARD SOURCE

Zotovich Vineyard benefits from a cool, coastal-influenced microclimate and sandy loam soils over ancient riverbed cobbles. The site's consistent marine layer, breezy afternoons, and excellent drainage create ideal conditions for slow, even ripening. Careful vineyard practices and low yields produce fruit with vivid concentration, balanced acidity, and a distinctly mineral-driven profile across the varieties grown here.

### VINEYARD & HARVEST

VINEYARD	Zotovich Vineyard
AVA	Sta. Rita Hills
SOIL	Sandy loam over riverbed cobble
CLONE	4
VARIETALS	Chardonnay
100%	
HARVEST	October 2023

### CELLAR

FERMENTATION	In French oak barrel
MLF	Natural
AGING	21 mo. • 38% New French Oak
ALCOHOL	14.9%
PH / TA	3.78 / 5.25 g/L

### RELEASE

BOTTLED	June 2025
RELEASED	June 2026
PRODUCTION	200 Cases
BOTTLE	750 mL • Burgundy

## PAIRINGS

This Chardonnay pairs beautifully with roast chicken with lemon and thyme, butter-poached lobster, or pan-seared sea bass. Its bright acidity and creamy texture also complement mushroom risotto, crab cakes, or soft cheeses like Brie and Camembert.