

the hilt

The Hilt champions pinot noir and chardonnay from the climate margins of California's coastal winegrowing regions—Santa Barbara County's Sta. Rita Hills and Santa Maria Valley AVA's prominent among them. Two schools of winemaking form The Hilt's view of chardonnay and pinot noir:

THE OLD GUARD

The Old Guard wines encompass a restrained elegance and balance. Flavor and textural elements take on a new complexity—and minerality is often more notable. The aromas and flavors of The Old Guard tend to be more savory, and quietly forceful. A rooted sensibility overtakes brash exuberance.

THE VANGUARD

The Vanguard focuses on what is new in the world, if you will, which is often anchored by wines that are produced with lusher, fleshy, fruit-driven qualities—often referred to as baby fat—a style that owns a distinct place in the chardonnay and pinot noir field. The aromas and flavors in The Vanguard are more round and more forward-bristling with enthusiasm and elegance.

2013

THE VANGUARD
CHARDONNAY
SANTA BARBARA COUNTY

CASES: 416
ALC: 14.1%
BARRELS: 90% new French oak, 10% neutral French oak

Fresh and floral nose which hints at the brightness and life in this taut and savory blend. Notes of chamomile, kumquat, white peach and gunflint. A savory character reminiscent of toasted hazelnuts and rosemary. Pure and focused on the attack with the perfect touch of toast from the new French barrels delivering roundness and structure. Pear tart comes to mind. The slightest hint of malolactic fermentation shows in the generosity of the mid palate and the creamy notes on the finish. Finishes with flavors that show off the citrus oil-like qualities often found in these blends. Definitely built to last with electricity and body.

— *Matt Dees, Winemaker*

93 Points

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94 Points

Vinous Antonio Galloni 2015

