

the vanguard

# the hilt

2014

CHARDONNAY

The Hilt wines are inspired by a single place: Rancho Salsipuedes in the Sta. Rita Hills AVA and its distinctive vineyards, Bentrock, Radian and Puerta del Mar.

## THE OLD GUARD

- Wild, Tense and Energetic

Blocks high up on the ridgelines, where soils are composed primarily of diatomaceous earth and the whipping winds give us grapes, and ultimately wines, that are complex, energetic, taut, and firmly structured. These are the blocks used to craft The Old Guard.

## THE VANGUARD

- Sultry, Opulent and Fruit Driven  
Blocks on the long rolling hills, slightly more protected from the wind give us an opulent and richly-textured style of wine. Wine made from grapes grown on these sites take a larger portion of new French oak, and in the end, are more supple and soft. These are the blocks used to craft The Vanguard.

## THE HILT

- Flirtatious

The remaining blocks of vines on the vineyard are situated on slopes that dip gently into the center of the property, creating a natural basin of vineyard blocks. These blocks give us wines that are less extreme than the blocks used to make The Old Guard or The Vanguard, and thus they are blended together to make The Hilt, a wine that represents the soul of the property.

## 2014

THE VANGUARD  
CHARDONNAY  
SANTA BARBARA COUNTY

CASES: 360  
ALC: 13.4%  
BARRELS: 100% neutral French oak

Sophisticated and dizzying nose of fresh yellow peach, smoke and flint. White flowers and apricots and a hint of buttered toast. Light and ethereal on the palate with a kiss of citrus oil and hazelnuts. A wine of pure velvet texture as it is so silky across the palate shows the chalky freshness and tension of the deep-rooted vines clinging to the soils in the wind driven western corridor of the Sta. Rita Hills. The perfect marriage of bright and taut cool climate chardonnay with the lightest touch of vanilla and toast from the new oak. Late ripening clones in our coolest sites retain freshness and embrace the richness from barrel fermentation creating the perfect level of tension. Remains light and buoyant throughout the lengthy finish.

— Matt Dees, Winemaker

### 94 Points

Jeb Dunnuck *The Wine Advocate* August 2016

### 92 Points

Antonio Galloni *Vinous* September 2016

