

# 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.

## 2009

THE OLD GUARD  
CHARDONNAY  
SANTA BARBARA COUNTY

CASES: 238  
ALC: 14.1%  
CLONES: Mt Eden, 95, 96 and 4  
BARRELS: 30% new French oak,  
light toast, 70% neutral

The aromas open with a baking apple pie alongside chalk-like minerality and sweet mandarin. The 2009 Old Guard is built around an electric core of acidity that moves seamlessly across the palate, with citrus zest that comes across on the attack slowly and then—like the fine balance between tin and tone in a trumpet solo—evolves into an eye-opening combination of bracing acidity and surprisingly decadent fruit richness. Spiraling layers of citrus acid, apple cooked with butter and cinnamon, piecrust and lemon zest bolstered by a light note of buttery richness that pushes the finish to a great length. More fruit driven than its 2008 predecessor, but at its base still a wine of mineral and acid to its core.

