

# 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.

## 2011

THE OLD GUARD  
CHARDONNAY  
SANTA BARBARA COUNTY

CASES: 200  
ALC: 13.5%  
BARRELS: 68% neutral oak,  
32% stainless steel barrels

All the characteristics of the long and cool 2011 growing season on display. Focused aromas of lemon candy, fresh ginger, wet stones and chamomille with a complex note of smoke rising in the background. In the mouth it is immediately bright and mouthwatering. It offers a compelling combination of nutty, almond-like sweetness with bracing citrus-like acidity. It is incredibly clean, precise, focused and pure.

A touch of oyster shell salinity shows on the finish and quickly moves to the classic Santa Barbara chardonnay profile of crisp green apple with a touch of honey. So tempting right now...and showing all of the signs of a future of long, harmonious development in bottle.

— *Matt Dees, Winemaker*

### 94 Points

The Wine Advocate August 2013

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Vinous Antonio Galloni July 2013

