

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.

2012

THE OLD GUARD
CHARDONNAY
SANTA BARBARA COUNTY

CASES: 150
ALC: 14.1%
BARRELS: 80% neutral oak, 20% stainless steel barrels

The remarkable richness and velvet-like texture of the mid-palate tell the story of the seemingly endless clear skies and bright sun in 2012. Soft and plush on the attack like your favorite down pillow. Green melon and lavender notes give way to mouthwatering hints reminiscent of a biscuit with fresh butter and honey. With time in glass the aromas turn to lemon candies, marzipan and brown sugar. So much hedonism on the nose and so much elegance and reserve on palate. Finishes very lively and maintains superb balance. Supremely bright and lingering acidity, with a great touch of oyster shell brininess on finish.

— *Matt Dees, Winemaker*

94 Points

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93+ Points

Vinous Antonio Galloni July 2014

