

the old guard

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 OLD GUARD
CHARDONNAY
SANTA BARBARA COUNTY

CASES: 367
ALC: 13.0%
BARRELS: 100% neutral French oak

Baking spice, dough and luscious notes of ripe tropical fruit. Pineapple and guava and passion fruit. Classic Hilt notes of lemon curd, fresh-pressed olive oil and a perfumed white flowers. Sourced from sun-drenched and slightly warmer sites planted with Dijon clones and fermented in neutral French oak barrels to focus on the natural volume and weight of the fruit.

Wonderful fruit richness and purity through the finish. Big push of fruit, swept away gracefully by salty and electric acidity. Nothing to add or take away. Simultaneously mouthwatering and refreshing. Expansive and generous on the palate, then crystalizes into salinity, vibrant freshness and mouthwatering acidity. Such a thrill! Expands and contracts as a living and breathing wine.
– Matt Dees, Winemaker

94 Points

Antonio Galloni *Vinous* September 2016

93 Points

Jeb Dunnock *The Wine Advocate* August 2016

