



2015 Alma Rosa Chardonnay El Jabalí Vineyard, Sta. Rita Hills

WHO WE ARE

Alma Rosa is deeply rooted in the winemaking history of the Santa Rosa hills, inside the Sta. Rita Hills AVA. Growing conditions combine here more sunshine than Southern Europe with the powerful cooling influence of onshore winds and fog from Pacific Ocean. The unique geography, moderate climate and clay-loam soils attracted Richard Sanford to this area in the early 70's, where he pioneered Pinot Noir in Santa Barbara County decades before the "Sideways" movie craze. In 1983 he established on our home ranch one of the first organic-certified vineyards in the Central Coast.

Growing consistently balanced wines through sustainable farming is part of the enduring legacy of founder Richard Sanford. The dynamic equilibrium of Alma Rosa wines is now crafted by winemaker Nick De Luca, vividly capturing the individual character of each vineyard we work with.

VINTAGE NOTES

The 2015 vintage started with a very cold and rainy May, impacting bloom and limiting fruit set. The remainder of the season was relatively benign, with a few heat spells and warm nights during harvest. Offshore, drying Santa Ana winds sped ripening near the end of harvest. The resulting record low yields of 1.1 tons/acre showed fantastic concentration and dramatic aromatic depth.

- Bottled: August, 2016
- 283 cases produced
- pH 3.33
- Alcohol 14.1%

VINEYARD

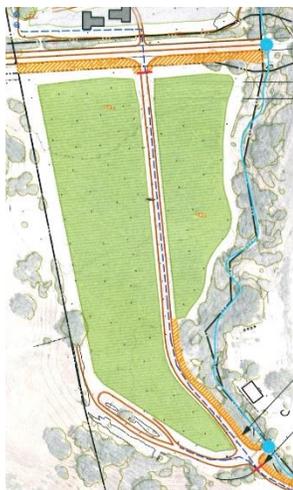
- 100% El Jabalí vineyard, established in 1983; CCOF certified organic
- 3.3 acres of Chardonnay clone 72 on low-irrigation, silty clay-loam soils

WINEMAKING

- Harvested at night on September 2nd and whole-cluster pressed
- Fermented with selected yeast; 50% in French oak barrels and 50% in a stainless-steel tank
- Elevage: ten months in 15% new barrels from D&J, 85% second and third-use French oak barrels on fermentation lees, stirred monthly.
- Spontaneous malolactic fermentation took place on barrel-fermented lot.

TASTING NOTES

A brilliant pale gold tone, with a suggestion of light emerald hue. Aromas of Anjou pear, ripe kiwi, and fresh lemongrass give way to tangerine zest notes. Fresh and medium full-bodied, the palate is mouth-watering nectarine, dried lemon and notes of almond skin, green tea and further citrus notes. Finishes with a burst of acidity and creaminess.



El Jabalí Vineyard,
lower portion of the
Alma Rosa Estate.