

Landmark Vineyards



2020 HILLIARD BRUCE CHARDONNAY

VARIETAL	Chardonnay
APPELLATION	Sta. Rita Hills
BARREL REGIME	French oak aged for 15 months (30% new)
FERMENTATION	Native Yeast
WINEMAKER	Greg Stach
BOTTLING DATE	March 2022
ALCOHOL	14.4%

VINEYARD NOTES

The Hilliard Bruce Vineyard's proximity to the Pacific Ocean provides a definite cool climate character to this wine. Sourcing from this extreme growing region required fostering a long-term relationship with our grower partners, who subscribe to our high-quality wine growing practices. The vines at Hilliard Bruce are planted in well-drained, sandy soils with low vigor, low water holding capacity and poor soil nutrition. With the long, cool growing season contributing to the intensity and complexity of the grapes that truly express an elegant characteristic to this Vineyard Designate Chardonnay. For this bottling winemaker Greg Stach has selected grapes from two blocks planted on the floor and one planted on a hillside for complexity and diversity. The small-clustered Dijon clones 76 and 96 provide Greg with the high-quality fruit to craft this unique 2020 Hilliard Bruce Chardonnay during what was one of our most challenging harvests.

WINEMAKER NOTES

Handpicked on October 7th and delivered the following morning to Kenwood, the 2020 Hilliard Bruce Chardonnay is sourced from three unique block in this organically farmed vineyard. Each block was whole-cluster-pressed separately and allowed to settle for a day and then placed in French oak barrels (30% new). Each wine ferments with indigenous yeast and goes through 100% malolactic fermentation before it is bottled unfiltered after 15 months in the barrel.

TASTING NOTES

Light Yellow in the glass with nuanced aromas of lemon, yellow apple, citrus flowers, vanilla, and toasted oak. The wine is lively on the palate with notes of Meyer lemon, tangerine peel and honey crisp apple with toasted bread, vanilla spice and oak appearing on the midpalate. A moderately long finish features refreshing acidity, mineral texture with a distinct brine note.

SUGGESTED FOOD PAIRINGS

The 2020 Hilliard Bruce Chardonnay features notes of fresh citrus that balanced with crisp acidity rounded out with subtle oak and butterscotch notes. It's a perfect match alongside oysters, either on the half shell with traditional mignonette or baked with chourigo butter and chives.