

# Landmark Vineyards



## 2021 HILLIARD BRUCE CHARDONNAY

<b>VARIETAL</b>	Chardonnay
<b>APPELLATION</b>	Sta. Rita Hills
<b>BARREL REGIME</b>	French oak-aged (30% new) for 14 months
<b>FERMENTATION</b>	Native yeast
<b>WINEMAKER</b>	Greg Stach
<b>BOTTLING DATE</b>	February 2023
<b>ALCOHOL</b>	14.2%

### VINEYARD NOTES

The Hilliard Bruce Vineyard's proximity to the Pacific Ocean provides a definite cool-climate character to this wine. Situated near the northwestern edge of Santa Barbara County's prestigious Sta. Rita Hills appellation, the three vineyard blocks we source from provide winemaker Greg Stach with the highly desired small-cluster Dijon 76 and 96 clones to craft this Chardonnay. The vines at Hilliard Bruce are planted in well-drained, sandy soils with low vigor and low water-holding capacity. The long, cool growing season contributes to the intensity and complexity of the grapes that truly express an elegant characteristic to this vineyard-designate Chardonnay.

### WINEMAKER NOTES

Handpicked on October 9 and delivered the following morning to Kenwood, the 2021 Hilliard Bruce Chardonnay was sourced from three unique blocks in this organically farmed vineyard. Each block was whole-cluster-pressed separately, allowed to settle for a day, and then placed in French oak barrels (30% new). The wine fermented with indigenous yeast and went through 100% malolactic fermentation before it was bottled unfiltered after 14 months; 28 barrels were made.

### TASTING NOTES

Pale straw in the glass with nuanced aromas of Asian pear, Meyer lemon, crisp yellow apple, honeysuckle flower, vanilla, and toasted oak. The wine is lively on the palate with notes of lemon zest, Honeycrisp apple, and pear on entry, with toast, exotic spice, and vanilla appearing on the midpalate. A moderately long finish is sustained by persistent fruit, Brie, citrus blossom, and well-integrated oak.

### SUGGESTED FOOD PAIRINGS

The 2021 Hilliard Bruce Chardonnay is lively with abundant notes of citrus and tree fruit, as well as crisp acidity and integrated oak. This wine pairs remarkably with moules frites, the traditional Belgian combination of ocean mussels steamed in white wine, garlic, and herbs, served over crisp potato fries.