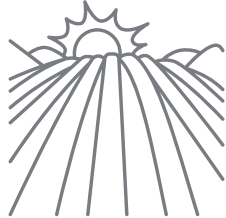


Topography



At the western edge of the Santa Ynez Valley, coastal valleys between the Purisima and Santa Rosa Hills funnel cool Pacific breezes through the vineyards, moderating the climate.

Appellation



Sta. Rita Hills benefits from ocean influence less than 20 miles away, with soils of sandy, silt, and clay loams rich in marine deposits; these grapes were sourced mainly from the Purisima Hills near Highway 246.

Winemaking



Fruit was whole cluster pressed to preserve freshness and phenolic balance.

Fermentation



Fermentation occurred entirely in barrel, with 13% new oak, lending subtle texture and integrated oak influence. The wine underwent 100% malolactic fermentation, enhancing richness and roundness. Lees were stirred twice monthly to build mouthfeel, complexity, and depth.