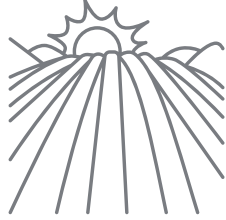
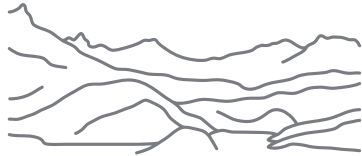


## *Topography*



Coastal valleys formed by the Purisima Hills to the north and the Santa Rosa Hills to the south funnel cool ocean breezes through the vineyards. The grapes for this wine were sourced primarily from the Purisima Hills area near Highway 246.

## *Appellation*



Located at the western edge of the Santa Ynez Valley, Sta. Rita Hills benefits from strong Pacific Ocean influence, with cooling effects reaching the vineyards from less than twenty miles away. The region's soils are composed primarily of sandy loams, silt loams, and clay loams with notable marine deposits.

## *Winemaking*



Grapes for this wine were optically sorted and destemmed before cold soaking for 4 days at moderate temperatures.

## *Fermentation*



Fermentation took place at moderate temperatures in open top stainless-steel tanks. The wine was aged for ten months in French oak barriques of which 24% were new.