


Crawford Family Wines



2014 Chardonnay Tin Shack Rita's Crown Vineyard Sta. Rita Hills

As soon as I saw this section of 100% Dijon clone 76 vines standing alone at the highest elevation in the Sta. Rita Hills, I was completely on board. The soil here is comprised of fossilized seashells, diatomaceous earth, and Gazos clay loam that impart a distinctive minerality to the wine. Considering the amazing location this fruit is grown in, I wanted to craft a wine that would be as true to the location as possible. It was fermented in stainless steel to keep the freshness and minerality right up front but then aged, on its lees, in older, neutral French oak barrels to help soften and round out the considerable amount of natural acidity the wine possesses. It went partially through malo-lactic fermentation to further soften the wine but was stopped before the wine was able to develop the buttery aroma often associated with Chardonnay.

Tasting Note: Beautiful shimmering gold in color. The aroma is packed with lemons, fresh pineapple and ripe melon. There is also a bit of that minerality we shoot for with the stainless fermentation. On the pallet the wine strikes first with rich fruit weight and then is quickly followed by crisp lemon driven acidity. There is enough fruit weight to balance that acidity however and the impact of the two is striking. The finish lingers with more of the crushed stone and citrus zest along with a tinge of the creamy caramel quality we get from aging on the lees.

Only 70 cases produced
100% clone 76 from Rita's Crown Vineyard
14.1% alcohol
pH 3.41
TA 0.71g/100ml
Retail Price: \$42.00