



2016
Tin Shack Chardonnay
Rita's Crown Vineyard

In keeping with the style, we have made our Tin Shack Chardonnay in for the last few years, this wine was fermented in stainless steel in order to capture the most pristine fruit quality possible as well as promote crisp, bright acidity. After fermentation, the wine was put into older, neutral barrels for a year's worth of aging. That time in barrel helps to round out the wine and adds some extra aromas and flavors from the time spent on the lees.

Tasting note: Our 2016 Chardonnay from Rita's Crown has a pale golden color. The nose is filled with lemon zest, golden apple and crushed stone minerality. On the palate, the golden apple and tropical notes take center stage along with the classic baking spice quality we get from a year on the lees. Slightly more crisp and racier than in previous vintages, this wine is classic Sta. Rita Hills Chardonnay through and through.

Only 150 cases produced.

14.4% alcohol

pH 3.36

TA 0.71 g/100ml

Retail price \$42