

PALI WINE CO

Chardonnay 'Pali Vineyard' No 2018

About our Pali Vineyard Chardonnay : Our estate vineyard in the Sta. Rita Hills in Santa Barbara County produced its first crop of Pinot Noir and Chardonnay in 2015, allowing us to apply the techniques and knowledge passed down by local wine-growers to cultivate unique grapes for our winemaking. The Pali Vineyard spans 50 acres, with six devoted to Chardonnay grown using organic and least intrusive farming practices. The vineyard's diverse array of wild plants, grasses, and insects promote soil health without resorting to chemical farming.

Unique to our vineyard are the sandy soils of the Purisma Hills that border the Sta. Rita Hills appellation. Chardonnay grown on sandy soil has distinct characteristics compared to other soil types. The sandy soils are well-draining and do not retain water, producing smaller berries with more concentrated flavors.

Our estate grown Chardonnay is lean and lighter in body with a more pronounced minerality and salinity, featuring flavors of sea salt, oyster shell, citrus, green apple, and pear. We chose to plant Clone 95, ideal for cool weather conditions, as it yields a lower quantity but produces superior quality for elegant, mineral-driven, and acid-driven Chardonnays. We meticulously hand-harvested and sorted the grapes before fermentation in small lots, followed by barrel aging in 50% new French oak and 50% neutral French oak barrels for 480 days before bottling. Partially inhibited malolactic fermentation created a crisp style of Chardonnay.

Tasting Notes : Our Pali Vineyard Chardonnay is a deep straw to golden color that is clear and bright. Its complex and layered scent profile features ripe fruit aromas such as peach, apricot, pineapple, and tropical fruits, as well as oak-derived notes of vanilla, caramel, and baking spices. On the palate, it is characterized by a rich and full flavor that is complemented by a mouth-filling texture and a satisfyingly long finish. The slightly creamy profile is accompanied by notes of ripe fruit, vanilla, and toasted oak, which are well-balanced by subtle hints of minerality and acidity.

ABV : 14.8%

AVA : Sta. Rita Hills

Total Production : 275 cases

94 Points

Cellar Selection

Hazelnut, lemon zest and brioche with apricot filling make for a rich but appealing nose in this bottling from the winery's estate vineyard. There's a creamy consistency to the midpalate, where salted lemon-zest, tangerine-cream and white-rock flavors pick up a minty finish. Drink through 2038

Matt Kettmann, Wine Enthusiast Magazine

