

LONER

2012 SantaRitaHills Chardonnay
Produced & Bottled by Sanguis
Santa Barbara, California

W12 - a

John Sebastiano Vineyard

We made two Loner Chardonnays in 2012, in identical fashion: raised in very similar vessels, and like twins, delivered from those vessels within hours of each other. However, they find their places on somewhat opposite ends of the very broad spectrum that this noble grape is capable of producing (it seems the rumors are true that where grapes are grown has a noticeable impact on what the wines that are produced from them turn out to be). And of course that's much the point of the Loner project – let the wine tell a story about it's place of origin (which, in this case is the Sta. Rita Hills appellation near Santa Barbara), and who cared for the vines (in this case, Ruben Solorzano and Matthias Pippig).

W12 - a – is a feisty girl, a bit impatient with a healthy dose of confidence and daring, and right now full of nervous energy and on the move at a racy pace on the day's hot asphalt with her fresh-cut white flowers stolen from the field next door, leaving behind a trail of the rich and vibrant oils that come off a lemon skin when the lemon was just recently picked off the tree when you squeeze it in your palm, getting home just as the downpour starts...

Direction for Food to serve with this bottle: A salad composed of assertive greens, thinly cut stone fruit or fresh figs, some thinly sliced ricotta salata, a few slices of smoky speck, and some fresh toasted bread with a slightly burnt crust and high quality olive oil (the greener, the better)

Music: "Mosquito" from The Necks.

Ideal temperature: Just above refrigeration temperature

Decanting: Yes, always a good idea if possible (yes, even though it's white wine)

Recommended stemware: large Burgundy bowl

VITALS

Varietals	Pinot Noir 100% (25% whole cluster)
Vineyards	John Sebastiano
Harvest Dates	September 20, 2014
Yields	1.5 tons / acre 1.25 lbs/vine
Brix (at harvest)	24.0
Alcohol	14.4%
pH / TA	3.55 – 3.6 / 5.3 – 5.6
Barrels / Coopers	228L French Oak, 100% seasoned
Barrel Aging	18 months
Rackings	None
Filtering / Fining	None
Bottled	Spring 2014
Production	120 cases
Release	Fall 2014
Suggested Retail Price	\$75