

LONER

2012 SantaMariaValley Chardonnay

Produced & Bottled by Sanguis
Santa Barbara, California

W12 - 5

Bien Nacido 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, Chris Hammel and Matthias Pippig).

W12 - 5 – A vacation; the sun is out early, but the air is cool and there is that breeze; a few dark clouds overhead and a few of their brothers a little further off over the mountains by the sea. This is like Abdullah Ibrahim's 'Bra Joe from Kilimanjaro' with its rowdy playfulness. Aromas of "secret-recipe-apricot-glaze" that Parisian pastry shops put on delicious butter pastries are complicated by grapefruit zest, smoky black tea and Oolong tea steeped at the right temperature, and further complicated by faint memories of iodine that your mom slathers all over your bloody scrapes (like apricot glaze on a pastry) after crashing your bike.

Direction for Food to serve with this bottle: All manner of fish of course, but something like a Wiener Schnitzel would be on too.
Music: African Piano, Abdullah Ibrahim.

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 or Bordeaux bowl (large though, this one needs room)

VITALS

Varietals	Chardonnay 100% (clones 17, 76, 95)
Vineyards	Bien Nacido
Harvest Dates	September 15, October 3 & 12
Yields	1.5 - 1.6 tons / acre 1.25-1.3 lbs/vine
Brix (at harvest)	22.7
Alcohol	13.6%
pH / TA	3.25 – 3.32 / 5.9-6.2
Barrels / Coopers	228L French Oak, 100% seasoned
Barrel Aging	18 months
Rackings	None
Filtering / Fining	None
Bottled	Spring 2014
Production	75 cases
Release	Fall 2014
Suggested Retail Price	\$60