

2022 AMBERGRIS

JOHN SEBASTIANO VINEYARD, STA. RITA HILLS

TASTING NOTES

Fragrance Crushed dried flowers and herbs,

pear pastry, the sea.

Presence Generous. Charming. Statuesque.

Energy Sunlight dancing on the ocean.

THE VINTAGE

A warm Spring followed our second winter of good rainfall, providing these Sta. Rita Hills vines with vibrant energy to move through a fairly ideal growing season. The high-elevation, wind-beaten blocks from which we bottled 2022 Ambergris retain the highest acid levels along with highly evolved fragrance and grippy salinity, which are framed by subtle reductive qualities these barrels developed during their upbringing.

VITALS

Vineyards John Sebastiano Vineyard

Varietals 100% Chardonnav

Clones Wente & 76

Fermentation In barrel, 100% native yeasts

Barrels / Coopers 400L seasoned French oak &

stainless

ABV 14.1%

Barrel Aging 18 months

Filtering / Fining None

Bottled March 2024

Total SO2 < 95 ppm

Production 35 cases

Release Spring 2024

Winery Retail \$75

Artwork Oil transfer print by Christian Letts