

Liquid Farm FOUR CHARDONNAYA.V.A. Santa Rita Hills

Started in 2009 with only 4 barrels of Chardonnay, all from the same vineyard in the Sta. Rita Hills. The original idea was to make one wine. However, the wine itself had a different plan and we gladly listened. Since then, we've had the opportunity to expand our lineup by accessing chardonnay grapes from other vineyards in the Sta. Rita Hills and the neighboring sister AVA of Santa Maria, and produce wines like La Hermana and our flagship, Four.



COUNTRY

USA

VARIETAL

100% Chardonnay

SOIL TYPE

Diatomaceous, sandy loam, Clay and shale

VINEYARD

Rita's Crown La Rinconada Spear Bentrock

HARVEST

Manually harvested

VINIFICATION

Native yeast 20% New Oak Barrel Fermented Aged on the lees for 18 months.

TASTING NOTES

Rich and round with subtle notes of brioche, lemon peel, vanilla, hazelnut and saline. The acid is fresh and vibrant, leaving you yearning for another sip.