

Liquid Farm GOLDEN SLOPE CHARDONNAY A.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 Bentrock Clos Pepe

HARVEST Manually harvested

VINIFICATION

Native Yeast 15% New French Oak. Barrel Fermented Aged on the lees for 15 months

TASTING NOTES

Golden yellow brilliance, with golden and baked apple, with small hit of vanilla and hazelnut. Medium to full-bodied with a round texture, bright acidity and a mineral core that persists on the finish. True balance of brightness and opulence.

> Moments Unearthed parkerwolfwine.com