

2023 Chardonnay- La Lomita**The Lomita Estate**

- While the winery wasn't formally established until 2009, La Lomita's land holdings include vineyard sites with some of the Valle de Guadalupe's oldest vines.
- La Lomita produces most of its wines with fruit from their organically farmed vineyards located mid-valley on a northwestern facing slope at 950 ft elevation. The winery is one of the few to be certified organic.
- Their vineyards lie approximately 11 miles from the Pacific at an elevation of 1,000 ft. The soil profile is a mix of clay and granite.

Total production: 17 acres under vine, 8 wines, 9,000 cases

**Tasting Notes and Drinking Window:**

A miraculous improvement over previous vintages with just the right acidity, a major dial back on the oak treatment and an earlier harvest for a lower alcohol (2% less than the previous vintage) It is an excellent Chardonnay for those looking for a very elegant version of version of a Cali Chard where the oak plays a present but well-balanced roll in the presence of absolutely top-notch fruit. Delicious. Drink this over the next 5 years.

270 cases made

Drinking window: Upon release - 5 years

Vintage:

2023

Blend:

100% Chardonnay

Producer:

La Lomita

Winemaker:

Gustavo A. Gonzalez - Mexican

Vineyards:

Valle de Guadalupe - Estate vineyards planted in 2010 in soils of clay and granite. Farming is organic.

Winemaking:

Grapes picked and selected by hand then pressed and fermented in stainless steel tanks for 4 weeks.; Wine was then racked and split into two batches: 70% went into stainless steel and 30% into 2nd and 3rd use French oak barrels and aged for 9 months before bottling.

Sulfites: 25 ppm

Farming:

Organic, sustainable

Alcohol:

12.0%