Foley

2024

CHARDONNAY

BARREL SELECT | STA. RITA HILLS

Located in the Santa Rita Hills AVA of Santa Barbara County, the stunning hillsides of the Rancho Santa Rosa Vineyard features vines that climb from 500 to 1,000 feet above sea level. The soils are marine-based and the weather is consistently cool thanks to moist ocean breezes that sweep the property daily. The vineyard is farmed with the painstaking care and attention usually associated with much smaller properties. In fact, this vineyard was originally conceived as a series of individual micro-vineyards delineated by soil, exposure, elevation, grade, rootstock and clone.

VINEYARD Located in the Sta. Rita Hills AVA of Santa Barbara County, the grapes for this wine comes from stunning hillside vineyards that climb from 500 to 1,000 feet above sea level. The soils are marine-based and the weather is consistently cool thanks to ocean breezes that sweep the property daily. Originally conceived as a series of individual micro-vineyards delineated by soil, exposure, elevation, grade, rootstock, and clone, these vineyards are farmed with painstaking care and attention to detail.

VINTAGE A return to historical timing, the 2024 vintage was defined by a moderate growing season and low rainfall. Late bud break and lower yields produced a harvest of incredible focus and lean elegance. With harvest running from early September to October 22nd, the fruit retained a signature bright acidity and deep flavor concentration. These wines are fresh, structured, and beautifully representative of a cool-climate Santa Rita Hills vintage.

WINEMAKING Barrel Select is the ultimate expression of cool-climate Chardonnay from our Rancho Santa Rosa Vineyard. Like a vinous jigsaw puzzle, it is an intricate assemblage of the most complex and concentrated fruit from the vintage. Following harvest, the grapes were gently whole-cluster pressed and transferred to tank. The fruit was racked into 60% new French oak barrels where it underwent weekly stirring of the lees to add texture and complexity. After 18 months of aging, the wine was bottled.

TASTING The 2024 Barrel Select Chardonnay opens with vibrant aromatics of freshly cut lemon and lime fruit, complemented by a subtle touch of sweet clover honey. On the palate, this beautifully textured Chardonnay showcases bold notes of vanilla wafer and freshly baked scones, a direct result of fermentation and aging in French oak barrels. The tasting experience culminates in a refined finish highlighted by candied lemon zest and creamy panna cotta, making it an exceptional pairing for a Gruyère soufflé.



APPELLATION *Sta. Rita Hills* | VINEYARD *Rancho Santa Rosa*
COMPOSITION *100% Chardonnay*
COOPERAGE *18 months in French oak, 60% new*
ALCOHOL *14.3%* | TA *6.3 g/L* | pH *3.50*

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