

2021 Santa Cruz Mountains Chardonnay

Harvest date: 10-20-21

Fermentation: Barrel-fermented, full malolactic

Aging: 13 months in 100% neutral French oak

Bottling date: 11-18-22

Alcohol: 13.1%

113 cases produced

This 2021 is Sandler's second release from the R Bar R Ranch in the Santa Cruz Mountains, with the first being the 2019. The vineyard is at the southern end of the appellation, and sits at 1,200 feet, above the fog most days. 2021 was the first "normal" growing season we've had in years, with the exception that it was in the middle of a three year drought. In spite of the lower rainfall over the previous winter, the cool growing season allowed the Chardonnay to ripen slowly until October 20.

Try the 2021 Santa Cruz Mountains Chardonnay sometime in 2023 and enjoy it through 2028 at least. The texture is very rich for a wine that saw no new oak at all, but it spent 13 months in barrel on its lees. The long finish shows bright, refreshing acidity, so enjoy this with a variety of foods, or try it on its own.

