

# LUCAS & LEWELLEN

## *Estate Vineyards*

### CHARDONNAY

2017 | SANTA BARBARA COUNTY



From the Lucas & Lewellen Estate Vineyards in Santa Barbara County, Louis Lucas selects choice lots for limited production premium wines. Decades of farming and meticulous attention to detail in the vineyards yields superior quality grapes from which Winemaker Megan McGrath Gates crafts award-winning wines.

#### TASTING NOTES

This wine blends Chardonnay grapes, hand-harvested from two of our estate vineyards, with a small amount of Viognier to provide balance and interest. The cooler Los Alamos and Goodchild Vineyards provide tropical guava and citrus aromas which combine with caramel notes and a creamy texture to enhance the lingering finish.

#### VINEYARDS NOTES

The vineyards of Lucas & Lewellen are located in the three principal wine grape growing regions of Santa Barbara County: the Santa Maria Valley, the Los Alamos Valley and the Santa Ynez Valley. These valley vineyards benefit from a transverse mountain range topography, an east-west orientation which channels cool ocean air from the Pacific into the coastal valleys. Warm days and cool nights produce a long, gentle growing season. Our Sauvignon Blanc is blended from grapes grown in the Los Alamos Vineyard and the Valley View Vineyard.

#### Los Alamos Vineyard, Santa Barbara County AVA, 172 acres

Originally planted from cuttings brought over from Europe over 40 years ago, this vineyard is home to over 20 varieties of grapes. Thick layers of clay and loam soils coupled with a temperate climate provide ideal grape growing conditions for Rhone, Burgundian, Bordeaux and Italian varieties.

#### Goodchild & Old Adobe Vineyard, Santa Maria Valley AVA, 67 acres

Along both sides of the acclaimed Foxen Wine Trail, these cool climate vineyards consistently produce prize-winning Pinot Noir and Chardonnay grapes. The soils vary from clay and gravel river deposits to hillside and hilltop sites reminiscent of the great vineyards of Burgundy.

#### TECHNICAL DATA

T.A.: 6.21 g/L

pH: 3.38

Alcohol: 13.5%

Blend: 95.5% Chardonnay/4.5% Viognier

Fermentation: Cold

Bottling Date: May 2018

Cases Produced: 1507

**SRP: \$17.00**