



# ST HUBERTS THE STAG

2021 SANTA BARBARA COUNTY CHARDONNAY

## VINTAGE CONDITIONS

The 2021 season in Santa Barbara County was generally moderate with harvest beginning in late August, about a week or two earlier than previous vintages. The continuing drought conditions produced berries that were smaller and more concentrated than in previous years, which helped to produce the perfect fruit for winemaking. The yield was slightly lower as well, but flavors were bright and bold, with strong color and vibrant acidity. 2021 will be remembered as another stellar vintage for Santa Barbara County.

## GROWING REGION – VINEYARDS

Santa Barbara County's lengthy growing season and coastal climate make the appellation a perfect place to grow balanced and concentrated Chardonnay fruit. The southerly location of these inland valley vineyards provides generous sunshine to ripen grapes to full maturity, while the direct influence of the Pacific Ocean moderates the heat, making this one of the coolest growing regions in California. The east-west, transverse valleys, unique to this region, open the vineyards directly to the maritime fog and breeze, cooling the sunny valleys significantly.

## WINEMAKING

Using a modern approach to winemaking, this Santa Barbara Chardonnay was crafted with very minimal intervention in order to reflect the unique terroir of Santa Barbara County. Oak fermentation, *sur lie* aging (on the lees) along with French oak and partial malolactic fermentation allowed for a layered and balanced expression of this vineyard-driven Chardonnay.

## WINEMAKER'S NOTES

The 2021 St Huberts The Stag Santa Barbara County Chardonnay is classic in style with hints of subtle oak. This wine is fresh and bright with vibrant aromas of lemon zest and vanilla spice. The palate is crisp and refreshing with a core of racy acidity and a bounty of juicy fruit flavors, including Golden Delicious apple, cantaloupe melon, and citrus blossom, accompanied by more nuanced notes of vanilla, allspice, and brioche toast on the mid-palate, from the well-integrated oak. Medium-bodied, luscious, and creamy, with a lasting finish, this wine is the perfect accompaniment to a variety of cuisines and dishes.

## TECHNICAL INFORMATION

Appellation: Santa Barbara County, California  
Alcohol: 14.4% | pH: 3.41 | RS: 3.6 g/L | TA: 5.49 g/L  
Harvest Dates: September 1-28, 2021  
Varietals: 100% Chardonnay | SRP \$17.99



LONG LIVE THE WILD