

LIQUID FARM



2023 WHITE HILL CHARDONNAY

Sta. Rita Hills AVA
33% Hilltop, 25% Kessler-Haak,
20% Clos Pepe, 14% Spear,
8% Rita's Crown

AGING - Fermented in neutral French oak and aged
10 months in a combination of neutral
oak and stainless steel

PRODUCTION - Barrel fermented. Native primary
and secondary fermentation. Blended and finished
in Stainless Steel tank after a very
gentle filtering.

- TASTING NOTES -
Meyer Lemon, chalk,
lime zest and white flowers. Bright acidity,
tense but with a
very satisfying round mouthfeel.

- FOOD PAIRINGS -
Sushi, raw oysters, crudo, ceviche,
steamed mussels, Sole Piccata

We take inspiration for this wine from the
famed Chardonnays of Chablis. The pronounced
acidity and precision of this wine lend to its agability
and appeal to those that prefer a leaner style
of Chardonnay. One of our original bottlings.

13.0% Alcohol
1000 cases made