

the wine trust

HERITAGE · TRADITION · CRAFT



Background

Winery: Kings Carey

Country: US

Region: California – Happy Canyon of Sta Barbara

Description: James Sparks has become a star of the California wine scene through his award-winning work at Liquid Farm. Kings Carey is Sparks' proprietary Santa Barbara County label crafting small-production wines in a minimalist, "keep it simple" style. Founded only in 2017, the aim is to produce "untypical wines of 'typicity'...[which are] clean expressions of the fruit at hand."

Wine Notes – 2018 Kings Carey Semillon Happy Canyon of Sta Barbara Vozelgang

James Sparks has enjoyed a rapid rise from tasting-room hand to becoming one of California's most noted young winemakers. Raised in a Mormon household in Idaho, Sparks moved to Santa Barbara in 2009 and in 2013 became the winemaker for Liquid Farm, the third-wave Chardonnay darling. Sparks launched Kings Carey in 2017 with a focus on single-varietal, single vineyard bottlings. The Happy Canyon of Santa Barbara is one of California's newest AVAs and sits at the east end of the Santa Ynez Valley. The grapes are from the Vozelgang Vineyard, which features large diurnal temperature swings due to morning fog and sunny afternoons. Hand-harvested and foot stomped, this is artisanal California winemaking at its most intimate!

Technical Specifications

Wine:	2018 Kings Carey Semillon Happy Canyon of Santa Barbara
Varietal Composition:	100% Semillon
Vineyard Region:	Happy Canyon of Santa Barbara, Vozelgang Vineyard (north facing)
Vine Age / Yields:	20 years old on average
Production Volume:	200cs total
Vineyard Characteristics:	Gravelly loam with patches of serpentine and chert cobble
Wine-Making / Vinification:	Sustainably-farmed, native yeasts, early-morning hand-harvested, whole-cluster, foot stomped (8 hours before pressing off) Two week fermentation in 350 gallon stainless steel tanks, 5 months lees contact and ageing in 225 liter neutral French oak barrels
Alcohol / Volume:	12.0%
Residual Sugar:	0.7 g/L
pH:	3.4
Acidity:	6.5 g/L