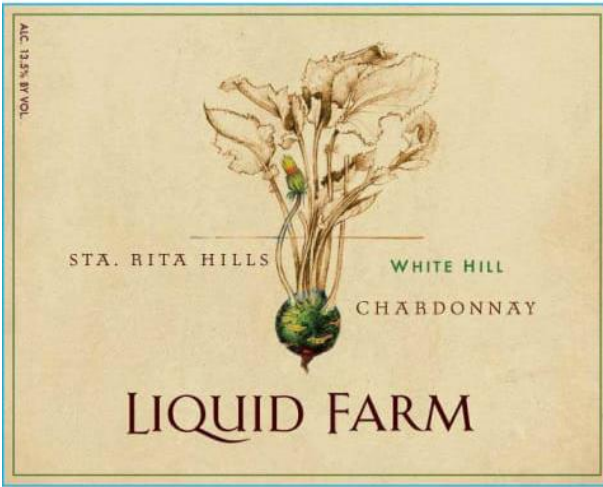


the wine trust

HERITAGE • TRADITION • CRAFT



Liquid Farm Background

Winery: Liquid Farm

Country: US

Region: California – Santa Barbara

Description: In less than a decade, Liquid Farm has gone from the founder's longtime dream to one of the most acclaimed of California's Third Wave of wine producers. Winemaker James Sparks crafts chardonnay and pinot noir bottlings that merge an old-world sensibility of high-acid, low-alcohol, minimal-intervention wines with the unique vinous bounty of Santa Barbara's Santa Rita Hills AVA.

Wine Notes – 2018 Liquid Farm White Hill Chardonnay

Liquid Farm is one of the premier boutique producers of Burgundian varietals in California, producing old-world style, lower-alcohol, mineral-driven wines that faithfully reflect the terroir of the beautiful Santa Rita Hills, one of California's coolest AVAs. Guided by a minimalist winemaking philosophy and hands-off approach in the cellars, the White Hill Chardonnay is the more austere and Chablis-like of Liquid Farm's two Chardonnays and highlights the unique salinity that the Santa Rita Hills can produce. The wine is aged in used oak and stainless steel for 10 months, allowing the pure fruit and mineral expression to shine through.



94 points - bright and beautifully focused. Lemon oil, white flowers and tropical accents give this mid-weight, layered Chardonnay tons of character. Chamomile, apricot, sage, crushed rocks and mint develop later, adding striking dimensions of complexity.

Technical Specifications

Varietal Composition:

100% Chardonnay

Vineyard Region:

Santa Rita Hills: Clos Pepe – 37%, La Rinconada – 22%, Bentrack – 22%, Kessler-Haak – 19%

Vine Age / Yields:

Mixed age by vineyard

Production Volume:

1200cs

Vineyard Characteristics:

Calcium-rich sandy loam, shale loam

Wine-Making / Vinification:

Handpicked grapes, gently pressed, aged 10 months in 10% stainless steel, 90% neutral oak (used 4-5 times)
Natural malolactic fermentation

Alcohol / Volume:

13.0%

Residual Sugar:

<3.0 g/L

Acidity:

7.1 g/L