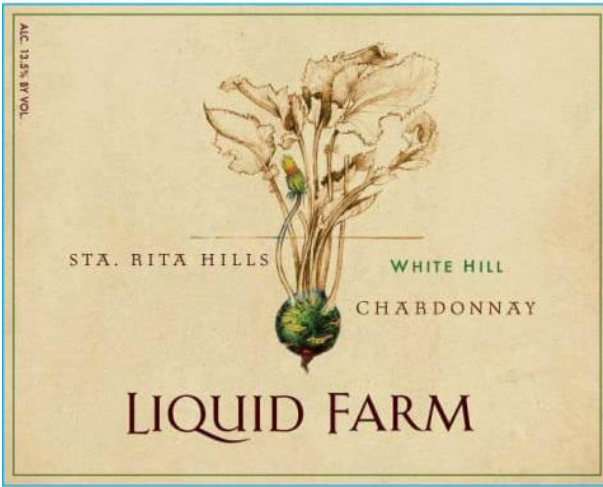# the wine trust
## HERITAGE · TRADITION · CRAFT

## 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 – 2019 Liquid Farm White Hill Chardonnay

Founder Jeff Nelson and winemaker James Sparks have positioned Liquid Farm as one of California's top producers of Burgundian varietals by crafting old-world style, unmanipulated, mineral-driven wines that faithfully reflect the terroir of the beautiful cool-climate Central Coast. 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 Chardonnays and highlights the unique salinity that the Santa Rita Hills can produce. The wine is made from whole-cluster pressed grapes and is fermented and aged in neutral oak for 10 months, allowing the pure fruit and mineral expression to shine through.

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*92 points* - a wild, exotic wine. Freshly cut flowers, mint, peach, crushed rocks and slate all race across the palate...an especially taut style. There is a hint of reduction that will probably dissipate in bottle.

## Technical Specifications

| | |
|---|---|
| **Varietal Composition:** | 100% Chardonnay |
| **Vineyard Region:** | Santa Rita Hills: Clos Pepe, Kessler-Haak and La Rinconada |
| **Vine Age:** | 20 years on average |
| **Production Volume:** | 1200cs |
| **Vineyard Characteristics:** | Diatomaceous earth, sandy and clay loam, calcareous shale, gravely |
| **Wine-Making / Vinification:** | Handpicked grapes, 100% whole-cluster pressed grapes,2-8 week fermentation and 10 month aging in 60-gallon neutral oak barrels |
| | 12 months bottle age, light filtration, 2 x SO2 additions |
| **Alcohol / Volume:** | 13.0% |
| **Residual Sugar:** | 2.0 g/L |
| **Acidity:** | 7.6 g/L |