

2015 Cross Hatch "Tone"

Santa Ynez Valley



VINTAGE:	2015
APPELLATION:	Santa Ynez Valley
COMPOSITION:	70% Sauvignon Blanc 30% Chardonnay
PRODUCTION:	46 Cases
VINEYARD:	The Sauvignon Blanc is from Coquelicot & Vogelzang Vineyards. Each provide different characteristics to the wine. The fruit from Coquelicot lends a soft, round, fruit forward nose and mid palate while the Vogelzang grapes are ripe and rich. The Chardonnay is from Turner Vineyard, a 21 acre vineyard in the northern part of Sta. Rita Hills, which gives the fruit its added body and creamy texture.
WINEMAKING:	Co-fermented in stainless steel and aged for 6 months.
TASTING NOTES:	The light, yet soothing, creamy mouth-feel of the Chardonnay adds significant body to the typically thinner and tart Sauvignon Blanc, and vice versa. These varietals come together in this wine to produce a combination of a light buttermilk cream with freshly cut, sweet lemons and express notes of green apples and citrus zest on the finish.
RELEASE DATE:	May 2016
RETAIL PRICE:	\$17.00 Bottle