

ISSUE 171, CENTRAL COAST FOCUS - NOV/DEC 2013, JOSH RAYNOLDS

2012 Chardonnay White Hill Sta. Rita Hills (\$40) (made from fruit grown in the Bent Rock, Zotovich, Huber, Clos Pepe, Kessler-Haak, Rita's Crown and Radian vineyards; aged mostly in neutral oak, with 18% in stainless steel): Light, bright gold. Spicy pear, Meyer lemon, honeysuckle and a subtle touch of smoky lees on the nose. Deep, sappy orchard and citrus fruit flavors are complicated by sweet butter and mineral notes, with a note of anise building with air. The incisive, long finish strongly echoes the floral and mineral qualities. **91**

2011 Chardonnay White Hill Sta. Rita Hills (\$40) Light, bright yellow. Vibrant, mineral-laced aromas of candied citrus fruits, white flowers and fresh fig, with a subtle smoky nuance in the background. Racy and precise, offering intense Meyer lemon and Anjou pear flavors and notes of anise and iodine. The mineral quality gives bracing cut and lift to the persistent finish, which leaves honeysuckle and chamomile notes behind. **92**

2011 Chardonnay Golden Slope Sta. Rita Hills (\$50) (made from fruit grown in three vineyards: 72% Rita's Crown, 17% Clos Pepe and 11% Zotovich; 18% new oak): Light yellow-gold. Heady, complex scents of poached pear, lemon curd, toasty lees and iodine, with a bright floral quality gaining strength with air. Sappy, penetrating orchard fruit and candied ginger flavors stain the palate, with notes of anise, honey and smoky minerals contributing complexity. Powerful yet lithe chardonnay with superb finishing focus and spicy persistence. I'd bet on this wine as a cellar candidate. **92**

2011 Chardonnay Four Sta. Rita Hills (\$74) (75% Clos Pepe fruit and 25% Rita's Crown; 25% new oak): Bright yellow. Highly perfumed aromas of candied citrus fruits, vanilla, iodine and musky flowers. Deeply pitched pear, nectarine and melon flavors are brightened by an intense mineral quality and a hint of tarragon. Finishes smoky and seamless, leaving sexy honeysuckle and candied ginger notes behind. **93**

2010 Chardonnay White Hill Sta. Rita Hills (\$38) Pale, green-tinged yellow. High-pitched aromas of citrus zest, Anjou pear and white flowers. Vibrant and mineral-driven, with a tactile, stony quality to the intense flavors of orchard fruits and Meyer lemon. Bright acidity gives lift and focus to the very long, mineral-dominated finish, which leaves a sexy floral note behind. **92**

2010 Chardonnay Golden Slope Sta. Rita Hills (\$50) Light yellow. A flamboyantly perfumed bouquet evokes pit fruits, jasmine, smoky minerals and iodine, along with a strong floral overtone. Stains the palate with deep nectarine and pear nectar flavors, picking up notes of exotic candied flowers and chalk with air. Impressively powerful but seamless and lithe chardonnay with excellent finishing clarity and persistence. **92**

2012 Rose Vogelzang Vineyard Happy Canyon Of Santa Barbara (\$24) (95% mourvedre and 5% grenache; 12.5% alcohol): Pale orange. Fresh red berries, citrus pith, white flowers, chalky minerals and pungent herbs on the perfumed nose. Chewy and precise, offering intense redcurrant and bitter cherry flavors that gain sweetness with air. Shows impressive energy and power on the mineral-driven finish, with the bitter cherry and floral notes echoing. This hefty yet energetic rose could stand toe-to-toe with plenty of big-ticket pink Bandols. **92**