

CHARDONNAY 2023



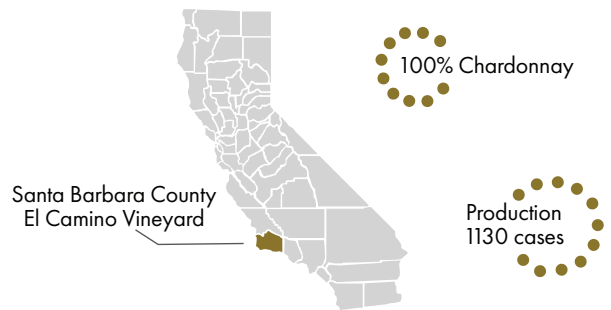
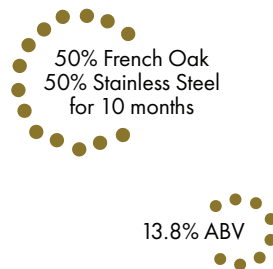
VINEYARD & VINTAGE

Santa Barbara is widely recognized as one of the best grape-growing regions in California. The cool winds from the western shores of the Pacific Ocean funnel into the mountain pass, pushing marine breezes and the Santa Maria fog southeast through the Los Alamos Valley, where our Chardonnay grapes are grown at El Camino Vineyard. This marine wind and fog contributes to a long growing season where grapes can fully ripen without excessive sugar levels. This detail is key to producing Chardonnay that is elegant and unique like Bianchi's Signature Selection Chardonnay.

Carefully grown at El Camino Vineyard, our 2023 Chardonnay utilizes Clone 76 and Clone 4. The first is an early-ripening clone, which flourishes in the cooler climate of Santa Barbara, showing both ample flavors and acidity at an earlier brix than most clones. Moreover, it bears light clusters with fewer berries, resulting in wines that are very aromatic and well-balanced. The second, Clone 4, is a highly regarded clone that acts as the base for many of the great Chardonnays of today. This clone is late-maturing, and exhibits high acidity levels, even at ripe brix. We have chosen to feature this clone because of its incredible acid/sugar/flavor balance and the distinctive fruity and fresh flavors it provides.

According to our winemaker, Todd Weiher, this 2023 Vintage was the best vintage of the century, thanks to perfect weather which allowed the grapes to thrive in Santa Barbara County. We kept 50% of the blend in stainless steel to preserve strong varietal characteristics, and the other 50% of the blend saw a mix of new and old French oak to give the wine silky mouthfeel and complexity.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

This Chardonnay shines with a pale yellow hue and brilliant clarity. Aromas of fresh orchard fruits—crisp apples, ripe pears, and juicy peaches—are framed by delicate white flowers and a subtle hint of citrus zest. On the palate, it's bone dry and vibrant, showcasing flavors of apple, pear, and autumn orchard fruit, layered with notes of Meyer lemon, honeydew melon, and a whisper of toasted hazelnut. The stainless steel aging enhances this wine's bright, zesty profile, while the French oak contributes a soft, creamy texture and hints of vanilla and baking spices. The finish is refreshing and well-balanced, making this Chardonnay a versatile companion to seafood, creamy pastas, or soft cheeses.

	Low			Medium			High		
Oak	■	■	■	■	■	■	■	■	■
Tree Fruit	■	■	■	■	■	■	■	■	■
Citrus Fruit	■	■	■	■	■	■	■	■	■
Tropical Fruit	■	■	■	■	■	■	■	■	■
Earth/Mineral	■	■	■	■	■	■	■	■	■
Floral	■	■	■	■	■	■	■	■	■
Acidity	■	■	■	■	■	■	■	■	■
Alcohol	■	■	■	■	■	■	■	■	■
Sweetness	■	■	■	■	■	■	■	■	■