

Solomon Hills Estate Chardonnay

THE FACTS

COUNTRY: USA - CA

REGION: Santa Barbara County

APPELLATION: Santa Maria Valley

CEPAGE: 100% Chardonnay

WINEMAKING: Hand-harvested at night, whole-cluster pressed. Barrel fermented with native yeast and full malolactic fermentation. Aged 16 months sur lie in French oak (40% new), bottled unlined and unfiltered.

ALCOHOL BY VOLUME: 13.5%

AGING: Aged 16 months sur lie in French oak; 40% new

THE STORY

Planted by the Miller Family in the late 1990s, Solomon Hills Vineyard lies just 10 miles from the Pacific Ocean, making it the coolest site in the Santa Maria Valley. The strong coastal influence extends the growing season, allowing grapes to develop vibrant, complex flavors while maintaining bright acidity. Winemaker Anthony Avila crafts the Solomon Hills wines using the same barrels and aging regimen as our Bien Nacido Estate wines—highlighting the distinct personality that comes purely from the vineyard's unique terroir.

THE ADJECTIVES

OVERALL: Vibrant & Mineral-Driven

AROMAS / FLAVORS: Lemon Curd, Saline, Wet Stone, White Peach, Tropical Flowers

MOUThFEEL: Firm & Silky

THE SELLING POINTS

Cool-Climate Chardonnay of Elegance & Precision

PAIRINGS: Seared Scallops, Dungeness Crab, Roast Chicken, Lemon Risotto

