

LIQUID FARM



2018 FOUR CHARDONNAY

Sta. Rita Hills

100% Chardonnay
38% Rita's Crown, 25% La Rinconada
25% Spear, 12% Bentrock

AGING - 18 months in 20% new French oak

PRODUCTION - Barrel fermented and aged
for 18 months. Gentle batonage throughout.
Native primary and secondary
fermentation

- TASTING NOTES -

Lemon curd, gala apple, sea salt, orange flowers,
white nectarine,
Very expressive and deceptively rich.

- FOOD PAIRINGS -

Consomme, grilled prawns,
poached lobster tail.

This is the pinnacle of our Sta. Rita Hills program.
During aging, we seek out a few barrels that showcase
the area, our style, and stop us in our tracks. The name
pays respects to our FOUR barrel start in 2009.
Coincidentally, this was our FOURTH wine, and its
first vintage was FOUR barrels from FOUR
different vineyards.

Drink between 2022- 2036
13.5% Alcohol
100 cases produced