

LIQUID FARM



2017 FOUR CHARDONNAY

Sta. Rita Hills

100% Chardonnay
50% Clos Pepe, 50% Spear

AGING - 18 months in 20% new French oak

PRODUCTION - Barrel fermented and aged
for 18 months. Gentle batonage throughout.

- TASTING NOTES -

Lemon curd, gala apple, sea salt, orange flowers
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 2020- 2036
13.5% Alcohol
100 cases made