



2017 CHARDONNAY

SOLOMON HILLS SANTA MARIA VALLEY

Solomon Hills is the most coastal vineyard in the Santa Maria Valley, planted on the sandy slopes of ancient dunes just a few miles from the ocean. The soils here are poor, and the typically moist coastal weather in Spring further caps our yields. That, combined with the easier to ripen Dijon clones and the skin thickening abuse from fierce westerly winds, creates a vineyard with all the ingredients necessary to make some grand scaled Chardonnay.

There's a certain kind of power to Solomon Hills Chardonnay that's a whole different animal than the power of super ripe and oaky chards. There's substance and impact, but not in the more typical thickly tropical fruity way. Here there's thickness with a strong earthy tilt. Solomon Hills shows a land-meets-sea kind of mineral landscape, with a structured and gutsy feel that has it poised to age well.

Salty seashells, pine and blossoms take up center stage now, especially when after just pulling the cork. Some warmth near harvest coaxed out a riper profile, like our other 2017 Chardonnays, but probably least so here. Sweet lemon and juicy apple/pear emerges with some air, but still the wine is taut and earthy. While enchanting on its own, this wine becomes gorgeously complete when paired with creamy chicken dishes or steak fish like Ventura white seabass.

BLEND 100% Chardonnay
VINEYARDS Solomon Hills
AVA Santa Maria Valley
ALCOHOL 13%
VINIFICATION 15% New French Oak
BARREL AGING 11 Months
TOTAL PRODUCTION 287 Cases

PRESS REVIEWS

Wine Enthusiast

"Very bright and refreshing aromas of faffir lime, lime blossom and lemongrass meet with gravel and strong chalk on the pinpoint nose of this bottling. There is great tactile energy to the sip, when a chalky structure carries lime pith and wet river-stone flavors. It's very Chablis-like in style." - **M.K. 94 points**

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