



Lupin Ranch

2024 Chardonnay

SANTA BARBARA COUNTY



Vineyards

Our 2024 Santa Barbara County Chardonnay comes from several premier vineyard sites in the Santa Barbara County AVA. Each are influenced by the Pacific Ocean, with cool maritime breezes and persistent coastal fog creating a long, slow growing season ideal for retaining natural acidity and developing complex flavors. These conditions produce Chardonnays with vibrant citrus and orchard fruit, pronounced freshness, and a balance of texture, acidity, and mineral complexity.

Varietal Composition & Elevage

100% Chardonnay. Aged for 11 months in 25% new French oak.

Winemaking

The handpicked fruit was gently crushed before being pressed, the juice cold settled overnight and then transferred to a mix of new and used 500L French oak puncheons and 225L burgundy barrels for fermentation. Native primary fermentation completed quickly and Malolactic finished just before Thanksgiving on most barrels. The wine was sulfured and aged on its lees without stirring. The wine was fined and filtered prior to bottling.

Tasting Notes

The 2024 Santa Barbara County Chardonnay proudly reflects the region's distinctive maritime influence. Highly aromatic, the wine opens with notes of ripe peach, white nectarine and Meyer lemon, layered with subtle hints of crushed oyster shell and fresh coastal minerality. The palate is medium-bodied and beautifully textured, offering bright flavors of citrus, orchard fruit, and stone fruit framed by refreshing acidity and a delicate mineral edge. Delicious now while offering the structure to develop additional complexity with bottle age.

Technical Data

pH: 3.38 TA: 6.6 g/L Alc: 13.3%

