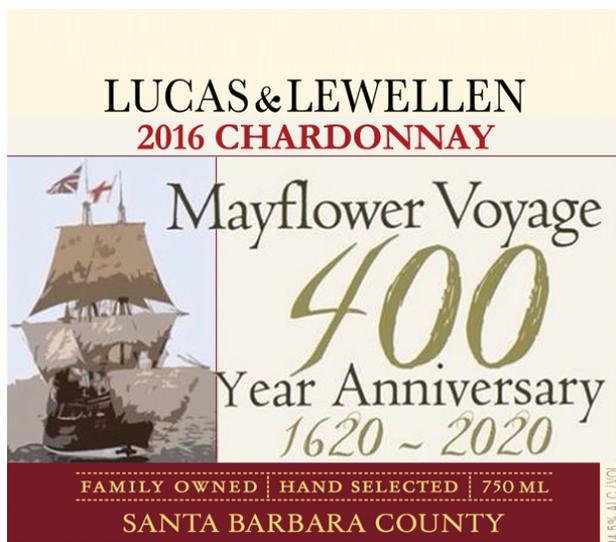


LUCAS & LEWELLEN

Estate Vineyards

2016 CHARDONNAY

Preface From the Lucas & Lewellen vineyards in Santa Barbara County, Louis Lucas selects choice lots for a limited production of premium wines. Attention to detail in the vineyards yields superior quality grapes from which Megan McGrath Gates crafts award winning wines. The vineyards of Lucas & Lewellen are located in the three principal wine grape growing regions of Santa Barbara County: the Santa Maria Valley, the Los Alamos Valley, and the Santa Ynez Valley. These valleys all run west from the coastal mountains to the Pacific Ocean, allowing warm days and cool nights to produce a long, gentle growing season.



Vineyards: Goodchild and Los Alamos
Composition: 97% Chardonnay
3% Viognier
Fermentation: 88% Stainless,
12% Neutral barrels
Bottled: July 2017
pH: 3.43
TA: .628
Alcohol: 14.5%
r.s.: 0.49
Production: 1,406 Cases
Release Date: 2017

Contact: Anjie Park – Tasting Rooms (805/686-9336)
Owners: Louis Lucas & Royce Lewellen
Grower: Louis Lucas
Winemaker: Megan McGrath Gates

Vineyard Notes

The Los Alamos Vineyard is a cool climate vineyard in the Santa Barbara County AVA. Stretching for over a mile of Highway 101 frontage just south of the town of Los Alamos, these vineyards are home to 20 varieties of grapes, representing the principal varieties of the Rhone, Burgundy and Bordeaux regions of France, as well as Italian varieties. With some of the vines planted from cuttings brought from Europe over 40 years ago, these vineyards have long been a favorite source for many of California's best wineries.

The Goodchild Vineyard is along both sides of the acclaimed Foxen Wine Trail, these vineyards consistently produce prize-winning Pinot Noir and Chardonnay grapes. The soils vary from clay and gravel river deposits to hillside and hilltop sites reminiscent of the great vineyards of Burgundy. The remains of the historic Foxen adobe still stand guard over these vineyards.

Winemaker Notes

This pretty Chardonnay expresses flavors of citrus and caramel notes, tropical aromas, a creamy texture, and a lasting finish.

Pair with halibut or shellfish, simply seasoned pork or poultry, and dishes based on staples like corn, butternut squash, or sweet potato.