

Brewer - Clifton



2023 3D CHARDONNAY

Sta. Rita Hills

Aroma

Meyer Lemon, Tangerine Skin, Cover Crop

Flavor

Baked Citrus, Key Lime, Sea Salt

Texture

Dense and Saline

PHILOSOPHY

At Brewer – Clifton, we believe that the geographic, geologic and climatic uniqueness of the Sta. Rita Hills appellation provide an ideal place to grow chardonnay and pinot noir of intensity, complexity and specificity. Our mission and indeed our passion is to present wines that convey the characteristics inherent to each of these sites, with uncompromising quality.

CRAFT

Only neutral barrels are employed. Whole cluster pressed Chardonnay. We don't promote or prohibit malolactic fermentation, allowing wine to be in balance, bright, and elegant

CELLARING

All of the wines are produced with the intention of aging and cellaring for at least 10 years and can easily be enjoyed after 15 years.

FARMING

As each vineyard has its own unique requirements and we manage each according to their inimitable needs rather than a macro approach to farming. We are working to achieve a natural balance between the site, the vines, the aspect and the microclimates in each vineyard, using sustainable and/or organic farming methods whenever possible.

3D VINEYARD

The primary emphasis of the predominantly sandy 10-acre vineyard is Chardonnay, with equal amounts of five clones planted (4, 76, Hyde, Mount Eden, and Wente, selection from the original planting at Nielson).