

Wines by Alisa Jacobson



2020 TURNING TIDE CHARDONNAY Sta. Rita Hills Santa Barbara County, California

ENVIRONMENTALLY CONSCIOUS FARMING

"I'm equal parts winemaker and activist for the environment. I am dedicated to environmentally conscious farming, including organic, sustainable, and regenerative agricultural practices. All the vineyards I work with are farmed to protect water purity and to encourage soil and vine health. I never employ the use of chemical pesticides or herbicides because of the harmful effects they have on groundwater, soil and human health and I work tirelessly to promote and encourage the biodiversity of native plants and beneficial insects in the vineyards. I believe sustainability is a path, not a destination. Each year we should strive to use less waste and be more energy and resource-efficient." - AJ

GREEN PACKAGING

Our wines are bottled in light-weight recyclable glass with labels crafted from recycled paper and printed using compostable ink.

ABOUT THE VINTAGE

Climate change brought us a very difficult 2020 vintage due to dry conditions, winds and lightning storms. While much of the state had a smoke haze in the atmosphere, the on-shore winds from the ocean blew through Santa Barbara county much of the summer, clearing the air and creating fresh sunny days. The degree-day accumulation in 2020 (a measure of ripening temperatures) were cooler than 2019, but warmer than the 30 year average, meaning the grapes had longer to mature on the vines and they retained a fresh natural acidity. The springtime rains grew healthy vine canopies and shaded the grapes from any hot afternoon sun. Tasting the grapes almost daily as we grew closer to harvest, we picked our grapes at the optimum flavor profile, well before the accumulation of higher sugar levels, helping preserve freshness and complexity with lower alcohol.

WINEMAKING

Chardonnay grapes are whole-cluster pressed, barrel-fermented in an underground cave, and aged in large neutral oak puncheons. The wine is then aged in 90% neutral and 10% new French Burgundian oak barrels for eight months. Partial malolactic fermentation helps to soften the naturally racy acidity of this Sta. Rita Hills Chardonnay.

TASTING NOTES

Generous, ripe aromas give way to plush textures that wash over the palate revealing spicy notes, vivid acidity and a long, mineral-driven finish.

WINEMAKER

Winemaker Alisa Jacobson (AJ) is a Northern California native who travels the world scuba diving, camping in her Airstream, and going on culinary adventures when she's not in a vineyard or winery.

COMPOSITION: 100% CHARDONNAY
ORGANICALLY- &
SUSTAINABLY-FARMED
PICK DATE: OCTOBER 7, 2020
BOTTLING DATE: JUNE 8, 2021
ALCOHOL: 13.5%
PH / T.A.: 3.43 / 6.5 G/L
PRODUCTION: 188