

Tyler Winery Chardonnay Santa Barbara County California 2023

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser

Final Deductions

VINTAGE 2023
GRAPE Chardonnay
GEOGRAPHY Not Europe
COUNTRY USA
LARGER REGION California
SMALLER REGION Central Coast
SUB REGION Santa Barbara County

Rationale

Aside from its stellar Pinot Noirs, Santa Barbara's Chardonnays are heralded. This is one of the most diverse regions in California and produces some of the best grapes in the world. It is situated along the coastal range of North and South America. Uniquely, the transverse mountain range turns fully from a north-south orientation to an east-west angle. It's the only place growing grape that offers an open mouth from the valley to the ocean: the fog seeps in at night and blankets the vines with an interesting diffusion of light. By lunchtime, the sun saturates the grapes with warmth, and before the late afternoon wind pulls the hot air away from the Valley region. This ripening window with fog, sun, and wind creates an acidity different from other wine-growing areas in California.

In the right hands, Chardonnay strikes that magical balance of cream and toast, married with zest and salinity. Tyler Winery has access to some of the most prized fruit in Santa Barbara County and is produced by winemaker Justin Willett. This bottling, one of several he makes, is sourced from Bien Nacido Vineyard, Dierberg Vineyard, La Rinconada, and Sanford & Benedict Vineyard- among the most celebrated county-wide and epitomizes the style of modern-day Chardonnay from this corner of the world: aromatically chiseled with notes of flint, salinity, white chalk, with a combination of stone and citrus fruits and a hint of florality. On the palate, the wine is extremely mineral-driven with notes of spice and green apples.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Yellow
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID High
ALCOHOL Medium
PHENOLS None
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Lemon • Mandarin • Key Lime • Tangerine *Condition: Fresh, Ripe*
Part: Flesh, Peel / Zest

TREE/VINE FRUIT Pear (Green) • Apple (Green) • Quince *Condition: Fresh, Ripe*

STONE FRUIT Plum (Green/Yellow) • Peach (White) • Nectarine (White) *Condition: Fresh*

TROPICAL FRUIT Mango • Pineapple • Starfruit • Kiwi *Condition: Under Ripe / Tart, Fresh, Ripe*

FLORAL Apple Blossom • Elderflower • Lemon / Lime Blossom *Condition: Fresh*

OTHER VEGETABLE Corn • Ginger / Root

HERBAL Lemon Grass • Verbena • Chamomile

OTHER SPICES Sesame / Candy • Ginger Powder

ORGANIC EARTH Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock • Salinity / Seashell

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

OXIDATION/NUTTINESS Cashew • Macadamia • Peanut / Shell

PERCEIVED WINEMAKING CHOICES Lees Contact • Malolactic (ML)