LINCOURT

CHARDONNAY

Carol Ann

2024



When Proprietor Bill Foley founded Lincourt in 1996, the Sta. Rita Hills region of Santa Barbara County was largely undiscovered. Today it is one of California's most coveted, cool-climate, viticultural regions. Lincourt wines are produced primarily from two estate vineyards within the AVA – wines that are rich, structured, fruit forward, and regionally exact.

VINTAGE

2024 was defined by a cooler, more moderate growing season with less than average rainfall and late bud break. After several years of early harvest start dates, 2024 returned to a more typical time frame, with our first pick after Labor Day and our last pick on October 22. The vines produced lower yields contributing to good vine balance, excellent concentration of flavors, and natural retention of bright acidity leading to lean, fresh, and elegant wines.

VINEYARDS & WINEMAKING

As part of the original Spanish Land Grant, Rancho Santa Rosa Vineyard is one of Santa Barbara's most historic properties. This south-facing hillside climbs from 500 to 1,000 feet above sea level. It features 59 individual micro-blocks delineated by terroir, soil type, elevation, grade and exposure to the maritime winds off the Pacific Ocean. The grapes were gently whole cluster pressed and transferred to stainless steel tank after harvest. Regular stirring of the lees imparted additional viscosity and complexity. The wine was aged for 18 months in French oak barrels, 30% new.

TASTING NOTES

The 2024 Carol Ann Chardonnay leads with delicate aromatics of lemon wafer and fragrant honeysuckle. On the palate, the wine is poised and elegant, showcasing ribbons of flinty minerality laced between bright notes of tart pineapple, white peach, and fresh lemon zest. The experience concludes with a sophisticated, lingering finish of toasted vanilla bean. This Chardonnay is a natural partner for indulgent lobster with drawn butter or a vibrant, citrusy green salad.

APPELLATION *Sta. Rita Hills* | **COMPOSITION** *100% Chardonnay*

HARVEST DATES *September 9 - October 22* | **COOPERAGE** *18 months in French oak, 30% new*

ALCOHOL *13.3%* | **TA** *5.8 g/L* | **pH** *3.5*

242 cases bottled April 6, 2026

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