

the hilt

2024

The Estate wines are defined by the fruit and flavors of our little southwestern corner of the Sta. Rita Hills. They speak of the nuances and complexities of our properties as a whole. These wines take into account the many aspects, clones, soil types and other properties of our estate. They give us the maximum amount of blending components and, represent the most complete wines in our portfolio.

Matt Dees, Winemaker Notes:

The lower yields in 2024 come to the forefront in the vintage with incredible density and concentration of fruit. As always, this wine is a layered and complex creature with floral notes alongside stone fruit and baking spice. The palate is textbook Hilt Estate with vibrancy and electricity leading the way with silky apricot texture and nuances of cinnamon and marzipan. Classic notes of lime zest and sea salt with hints of sage and truffle honey. Focused and pure, but with more richness and breadth on the palate. An absolute pleasure to drink today, but also perhaps our most beautifully built Estate Chardonnay for future consideration. So much energy and electricity. A very special vintage.

Estate Chardonnay

CASES: 2,811
APPELLATION: Sta. Rita Hills
ALCOHOL: 13.4%
VINEYARDS: Bentrock Vineyard (cl. 76, 95),
Radian Vineyard (cl. 95, 548, Musque)
BARREL REGIME: 11 months in 35% new French oak, 60%
neutral French oak, 5% stainless barrels.
Then 6 months with all lees in stainless
tanks.

Not yet reviewed

