

# Featured Flight of the Week

## Sandhi Winery

with Wine Expert Tracy Willis of Natural Wine Co



### 2019 SANDHI, CENTRAL COAST CHARDONNAY \$62

Sandhi partners Rajat Parr and Sashi Moorman have done as much as anyone to get us away from the typical butter and/or oak bomb California Chards have become synonymous with, and today's Central Coast Chardonnay perfectly captures the new paradigm—texture without excess weight, freshness and minerality, modest alcohol and oak. This is the new flagship from Sandhi, replacing their “Santa Barbara County” bottling, which had been Sandhi's mainstay since 2009. The reason behind the departure is due to the neighboring vineyard's recent decision to start using pest sprays, which went against everything they believe in when it comes to providing the cleanest and most organic wine possible.

**AGEING:** Fermented in used French oak barrels with indigenous yeast. Aged for 10 months in barrel and racked to stainless steel tanks.  
**ALCOHOL:** 13%



### 2019 SANDHI, EDNA VALLEY ROSÉ OF PINOT NOIR \$54

The 2019 Sandhi Rosé is a bright, crunchy, and fresh rosé of Pinot Noir sourced from the Topotero Vineyard in the cool Edna Valley. This naturally fermented rosé of intent offers aromas of bright strawberries and stone fruits. The palate is lifted and racy with all the liveliness and refreshing vivacity one expects in a thirst-quenching rosé. Only 315 cases produced.

**AGING:** Neutral French Oak for 4 months  
**ALCOHOL:** 12.5%

### 2018 SANDHI, STA RITA HILLS PINOT NOIR SOLD OUT



Sourced mostly from their Domaine de la Côte estate (70%), the blend is buttressed by old vines fruit from Sanford & Benedict (20%) and a touch from the newcomer, the Patterson Vineyard (10%). Domaine de la Côte is a collection of five vineyards, planted in 2007, in the far western reaches of the Sta. Rita Hills, seven miles from the Pacific Ocean. Partners Raj and Sashi started this collaboration with intent. Intent on the best location for Pinot Noir (Santa Barbara County hills with faults and folds, that encourage a rhythmic combination of wind, fog and sun), the best ecological practices (biodynamically and organically grown), the best final product (consulting equally between memory and intuition, they make use of the whole grape cluster and ferment without additives or temperature control, in wine barrels assembled by a single cooper). Employing the wisdom and talents of people who know the vineyards, Sandhi is dedicated to making wines of finesse, minerality, acidity, structure and balance. Wine achieves power and beauty through the seamless integration of these qualities, and this is the inspiration for Sandhi. Their belief is that wines exhibiting extreme ripeness, alcohol, oak, and other discordant exaggerations cannot truly express a specific vineyards terroir.

**AGING:** The wine was fermented 30% whole bunches and raised in neutral barrels for 14 months.  
**ALCOHOL:** 13%