



## PROFILE

Santa Barbara, located about two hours north of Los Angeles, is widely considered to be one of the most dynamic winemaking regions in California today, and David Potter is one of the new guard making a name for himself here. In the fall of 2015, wanting to create focused, single-vineyard wines, Potter opened Potek Winery, with a commitment to produce the best possible wines from Santa Barbara's most exciting vineyards. The winery uses a minimalist approach to winemaking. With access to such unique and expressive vineyards, this is the best way to coax out the distinct facets of the individual wines. The wines are mainly aged in neutral oak and are treated as naturally as possible, with no fining or filtration before bottling. The resulting wines speak of their locations throughout Santa Barbara, and are a beautiful survey of the area.

The vines are grown on what is essentially a beach sand dune that is incredibly nutrient deficient, but has great drainage. This means that overly vigorous canopy is never a problem, and the yields are always low and concentrated. The vines struggle in this cool wind swept area which produces wines with beautiful natural acidity and bright fruit flavors.

## SPECIFICATIONS

**Wine:** Chardonnay "Mormann Vineyard"

**Varietals:** 100% Chardonnay

**Appellation:** Sta. Rita Hills AVA

**Location:** Santa Barbara

**Soil:** Sandy

**Vineyard Age:** Planted in 1999 and 2001

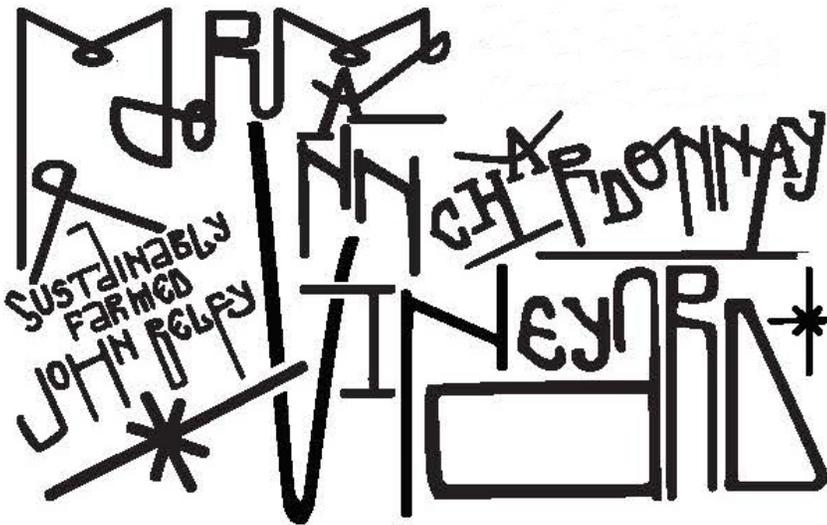
**Harvest:** Hand harvested

**Agricultural Method:** SIP certified sustainable 

**Production:** 115 cases

**Vinification:** Whole bunch pressing. Neutral oak barrels for native yeast fermentation. Aged for eight months in barrel with lees stirring once per month.

**Tasting Notes:** Energetic with meyer lemon, pear, spice, struck match, and mineral aromas and flavors. The acidity is zippy and fresh, with texture and weight provided by the barrel aging and battonage. The wine finishes fresh and long with lemon, mineral, and toasty lees flavors.



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