



Harvest 2021: A Period of Growth.

2021 was an epic year for Copia Vineyards. On September 8, 2021, Copia harvested its very first fruit from the Kiler Canyon Estate. A place where the very first plants were placed in the ground by the Sahi Family elders was finally coming into its own. First crops are a bit like first children: They are the culmination of new beginnings, hopes, and dreams. Great care was taken with sustainable soil health management, watering and pest control. In July 2021, Copia was proud to earn its SIP Certification (Sustainability in Practice). What is put into the land is undoubtedly what grows from the land. The previous years of tireless work in developing this special vineyard showed in fruit quality. Berries were small and concentrated, while overall yields were tapered. On this 50-acre organic and sustainable property lie 24 micro blocks, densely planted to different clones and rootstocks. The inaugural 14-ton harvest provided the diversity necessary for balanced blends. Rounding out the vintage was sourced fruit from the exceptional Paso Robles Willow Creek and Adelaida Districts and the cooler Santa Maria Valley. The overall growing season was temperate, allowing for grapes to hang on the vines for a week or two longer than the previous year. Despite continuing drought conditions, or perhaps because of them, all fruit displayed unbelievable concentration. As the wine continues to be raised, flavors and colors are bold, acidity and tannins are in balance. It's a year of outstanding quality and a period of important growth as Copia looks forward to its second estate harvest in 2022.



Copia Vineyards 2021 Amrit, Bien Nacido Vineyard, Block L

Varietal Composition:	100% Chardonnay
Appellation and Vineyards:	Santa Maria Valley Bien Nacido Vineyard
Winemaking:	Handpicked on September 28, 2021. Gently whole cluster pressed in a membrane press. After cold settling, the wine was fermented in a combination of new and neutral French oak. 100% malolactic fermentation. Batonnage performed throughout primary and secondary fermentation.
Élevage:	The wine has aged for 12 months sur lie in 50% new French oak.
Production:	100 cases
Bottled on:	November 10, 2022
pH:	3.3
TA:	6.2
Alc By Vol:	13.8%
Suggested Retail Price:	\$55
Tasting Notes:	<i>Amrit</i> is a sanskrit word that means "immortality." In ancient Indian texts, it is synonymous with elixir, ambrosia or a divine nectar. This wine is perhaps a bridge in between the old and new worlds; boundary-breaking and landing somewhere in between a Chablis and a California Chardonnay. The glass is brimming with orange blossom, lemon curd, pink pearl apple and flint and the palate is full of vibrant, mouthwatering acidity. Pair with triple crème brie for a marriage made in heaven.