**San Simeon**

Chardonnay
2014

Along California’s Central Coast, the Monterey appellation of Monterey County provides an ideal climate for growing Chardonnay. This cool climate is highly influenced by the maritime influence of the Pacific Ocean. Starting at the Monterey Bay, morning fog and afternoon wind concentrate flavors while preserving the natural acid balance of the grapes.

In Monterey, our family farms estate vineyards in order to insure the ultimate level of grape quality. The well-drained, loamy sand soils of the Santa Lucia Highlands and Arroyo Seco AVAs create a unique terroir perfectly suited to Chardonnay.

Our dedication to quality continues in the cellar. Winemakers Anthony Riboli and Arnaud Debons employ traditional techniques: barrel fermentation, lees stirring, and sur lie aging. All vineyard lots are fermented separately to preserve their individual flavors. After fermentation, careful blending creates the greatest degree of complexity.

San Simeon Chardonnay is a rich, mouth-filling wine with ripe tropical fruit flavors with complements of citrus and pear. The nose reveals bright fruit and oak toast with hints of vanilla and spice. Mineral notes express the rocky terroir of the vineyards. This structured and well-balanced wine shows a lengthy finish with potential to age.

Varietal: Chardonnay
Vintage: 2014
Appellation: Monterey
Sources: Sarmento Vineyard, Santa Lucia Highlands
- Harvest Date: October 10, 2014
- Harvest Sugar: 25.7 Brix
Loma Vista Vineyard, Arroyo Seco
- Harvest Date: October 21, 2014
- Harvest Sugar: 25.4 Brix
Clonal Selections: FPMS 4 & 5
Barrel Fermentation: 100%
French and American Oak: 75% New
Cooperage: Francois Freres, Mercier, Sirugue, Lafitte, Nadalie, Radoux
Forests: Allier, Vosges, Chatillon, Center of France, Appalachian, Minnesota
Malolactic Fermentation: 65%
pH: 3.60
Alcohol: 14.8%
TA: 0.72 g/100mL