Chardonnay 2016

Varietal: Chardonnay

Vintage: 2016

Appellation: Monterey

Sources:
- Sarmento Vineyard, Santa Lucia Highlands
  - Harvest Date: September 28, 2016
  - Harvest Sugar: 26.5˚ Brix
- Loma Vista Vineyard, Arroyo Seco
  - Harvest Date: September 30, 2016
  - Harvest Sugar: 24.5˚ Brix

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.

Our family farms estate vineyards in Monterey to ensure 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 for 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 toasty oak 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.

Clonal Selections:
- FPMS 4 & 5

Barrel Fermentation: 100%

Malolactic Fermentation: 72%

New Oak: 75% French & American

Cooperage:
- Francois Freres, Mercier, Sirugue, Mercurey, Nadalie, Radox, Canton
- Allier, Vosges, Chatillon, Center of France, Appalachian, Minnesota

pH: 3.52

Alcohol: 14.9%

TA: 0.64 g/100 mL