

# CHAMISAL

## VINEYARDS

2017 CHARDONNAY • MONTEREY COUNTY

### THE VINEYARDS

Fruit for this wine hails from the Mistral Vineyard, located just north of San Lucas where the Salinas Valley narrows and the winds are at their most extreme. The Monterey bay winds funnel through this site, where the vineyard sits on a southwest facing bench. The ample ripeness and maritime influence of this vineyard make this wine a classic representation of the appellation.

### VINTAGE

We welcomed the 2017 vintage after ample, much needed rains. We saw a more typical growing season starting with a later budbreak. Late rains looked to delay harvest until a series of record highs in September. Fortunately, the heat helped to develop full, lush Chardonnay fruit clusters of excellent quality.

### WINEMAKING

Our 2017 Monterey County Chardonnay is vinified using traditional Burgundian winemaking techniques. This includes whole cluster pressing, barrel fermentations, batonnage, native yeast, and malolactic fermentation. We utilize press cuts to fine-tune quality and vinify in many small lots, allowing to assemble our Monterey Chardonnay with a focus on quality and richness.



### TASTING NOTES

This full-bodied wine exhibits classic varietal characteristics with aromas of toasted oak and crème brûlée. The entry is fruit driven with hints of lemon cream, Fuji apple, ripe pineapple and baked pear, leading to a rich and creamy mid-palate. Finishing clean with lingering acidity and broad texture, the wine is a beautiful example of Monterey County Chardonnay.

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|---------------|---------------------------------|
| APPELLATION   | MONTEREY COUNTY                 |
| VARIETAL      | 100% CHARDONNAY                 |
| OAK TREATMENT | 10 MONTHS IN 40% NEW FRENCH OAK |
| ALCOHOL       | 13.8%                           |
| CASES MADE    | 7,500                           |
| RELEASE DATE  | SEPTEMBER 2018                  |
| SRP           | \$24                            |