Technical Sheet







Wine

Appellation

Vintage

Chardonnay

Central Coast, California

2017

Composition



Chardonnay < 5% Viognier



The Central coast extends from Santa Cruz to Santa Barbara. We selected Chardonnay from the Monterrey County AVA and added a touch of Viognier from Paso Robles to provide a hint of thrilling aromatic elements.

Temp/Rain



Mediterranean climate consisting of warm days and cool nights averaging 68° and a diurnal temp variance up to 40° between April & October. Average rainfall 25″.

Harvest



2017 brought above average rainfall early to the Central Coast. Overall, a temperate growing season. A warm July helped the grapes transition to full ripeness delivering high grape quality and showing rich flavors.

The Wine



Captivating aromas of almond and bright citrus introduce flavors of baked apple with a subtle hint of vanilla. The long finish balances vibrant acidity with tropical fruit notes.

Alcohol 13.5%

French Oak

Awards



Silver, Central Coast wine Comp. 93 Points, Just Wine Points -"Very nicely done!" (JWP 6/13/19) First Vintage Wine