



## ARROYO SECO 2017 CHARDONNAY

### ***Bright. Crisp. Exotic.***

*“Aromas of honeydew melon, TROPICAL PINEAPPLE, and white flowers are complemented by flavors of TANGERINE and fresh mango with hints of BRIOCHE. On the palate, the 2017 vintage possesses rich concentration, balanced acidity, and a lengthy finish.”*

JENNIFER WALSH, WINEMAKER



### THE STATS:

Appellation:	Monterey
Composition:	100% Chardonnay
Type of Oak:	100% French; 30% new
Time in Barrel:	9 months
Alcohol:	14.5%
T.A.:	0.50g / 100mL
pH:	3.54

Our original name, La Crema Vinera, means “best of the vine,” setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We’re continually exploring these very special regions—passionate in our belief that they make uniquely expressive and elegant wines.

### A REMARKABLE PLACE

The Arroyo Seco Chardonnay is sourced from two vineyards in the heart of the Arroyo Seco AVA where daily wind and cooling fog lengthen the growing season and extend hang-time. Arroyo Seco’s cool climate forces the grapes to spend more time on the vine which allows a diverse spectrum of flavors and aromas to develop. The two vineyards sites feature free-draining sandy loam and alluvium soils that help produce this decidedly rich and layered wine.

***It’s one of the world’s best cool-climate appellations.  
It’s a place for La Crema.***

### EXCEPTIONAL GRAPES

Warm winter temperatures at the start of the growing season led to early bud break in February and March. Weather conditions during the Spring were nearly ideal and daytime temperatures were moderated by the maritime influence throughout the growing season. Nightly temperatures were slightly above average leading to lower than typical acids and an earlier harvest than the previous year. The 2017 Chardonnay harvest began on September 19, 2017, for Arroyo Seco.

### ARTISAN WINEMAKING

***Our boutique, hands-on techniques continued into the winery.***

The grapes were gently picked in the cool of the morning and whole-cluster pressed. Once the fruit was pressed, the juice settled overnight before being racked to French oak barrels. Fermentation was completed in barrel and lees were stirred occasionally for increased texture development. The 2017 vintage underwent full malolactic fermentation and aged in barrel without racking for a minimum of 9 months before final bottling.

***Each sip says Arroyo Seco. Smooth and elegant. Bright and exotic. Fresh. Spicy. And just a little wild.***