



BEST OF THE VINE

2022 ARROYO SECO
CHARDONNAY

COMMITTED TO SUSTAINABILITY



WEATHER CONDITIONS FOR VINTAGE

The Monterey Region had a wet start to winter, replenishing both soil moisture and reservoirs. Budbreak and early season growth proceeded without concern. Slightly lower yields than average in Monterey for 2022, but a quality harvest was quickly apparent with concentrated, and refined flavors. Our 2022 Arroyo Seco Chardonnay harvest began on September 20th, 2022.

VINIFICATION COMMENTS

Sourced from carefully selected blocks of Clark and Gravelstone estate vineyards in the heart of the Arroyo Seco AVA. The cooler climate lengthens the growing season and hang-time of the fruit. Soils are predominantly free draining sandy loams.

WINEMAKER COMMENTS

NOSE: Blossom, grilled pineapple, Graham cracker, and oyster shell

PALATE: Baked apple, honeydew melon, and lemon curd are complimented by subtle spice and wet stone mineral notes. A rich unctuous mouthfeel is enhanced by balanced acidity driving a long finish.

ALC.	PH	TA	R.S.	APPELLATION	AGING	BOTTLING DATE
14.1%	3.41	6.0 g/L	0.5 g/L	Arroyo Seco	100% French Oak, 29% new for 8 months	August 3rd , 2023

WINEMAKER: CRAIG MCALLISTER

