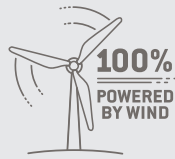




2018 ESTATE GROWN • CHARDONNAY • MONTEREY

District 7 is all that Monterey as a winegrowing region has to offer. The number refers to our official regional designation within the state of California, but District 7 is much more than just a prime number. Most experts recognize Monterey County as one of the most beautiful and diverse winegrowing regions in the world with complex soils and coastal weather patterns. Our winemaking team reaps the benefits of the exceptional fruit we produce, creating wines that are fruit forward, true to varietal character and a delicious reflection of Monterey.



SUSTAINABILITY

Our family has farmed wine grapes in Monterey County, California since 1972. We are committed to cultivating a sustainable future from grapes to glass and as caretakers of our estate grown vineyards, we intend to do just that. Today, we are the proud stewards of 11 certified sustainable vineyards along with a state-of-the-art winery that is entirely powered by renewable wind energy. At our core, we strive to grow and produce delicious wines in a way that is good for the environment and good for our community.

VINEYARDS

Our Chardonnay comes from our certified sustainable, estate vineyards in the cooler winegrowing regions of Monterey County where brisk wind and foggy conditions produce wines of great character, texture and structure. Planted on well-draining bluffs, benches and hillsides, our vineyards offer ideal conditions for Chardonnay and other cool-climate varieties.

WINEMAKING

The grapes were harvested in the early morning hours based on brix, acidity, pH and flavor. In the winery the fruit was sorted, crushed and cold fermented in small lots. The wine was aged in stainless steel tanks (70%) and new French oak barrels (30%) to accentuate freshness, varietal character and terroir.

TASTING NOTES

Our 2018 Chardonnay is pure Monterey. The aromas are fresh and extroverted with notes of yellow apple, pear and citrus, enhanced by hints of coconut, vanilla and toasty oak. On the palate, it is medium bodied, soft and balanced with bright fruit, hints of butter and a lingering subtle oak finish. The combination of fruit, viscosity and structure ensures this Chardonnay can accompany a wide variety of foods from soft cheeses to roasted chicken or seafood.

WINE FACTS

APPELLATION: Monterey
COMPOSITION: 100% Chardonnay
AGING: 70% stainless steel,
30% French oak - 10 months,
30% new
ALCOHOL: 13.5% PH: 3.59 TA: 6.7 g/L