

Long Valley

RANCH



CHARDONNAY

MONTEREY COUNTY ★ CALIFORNIA

Located in the Central Coast region of California, the Salinas Valley is also known as the Long Valley, a name coined by writer John Steinbeck due to its 100-mile length. Cradled between the Gabilan and Santa Lucia mountain ranges, this bountiful stretch was carved out by the Salinas River millions of years ago and holds some of the world's richest farm and vineyard land. We're proud to be farmers of our estate vineyards for over 45 years in the Long Valley, a place that is truly a gift from Mother Nature.

VINEYARDS

Our estate vineyards in Monterey County offer ideal growing conditions for Burgundian varieties such as Chardonnay. The cool ocean air that comes sweeping down the valley each day lengthens the growing season and allows the grapes to ripen slowly and evenly. Our grapes are harvested during the night and very early morning hours to keep the fruit cool and preserve delicate nuances of aromas and flavors.

WINEMAKING

Upon arrival at the winery, the Chardonnay grapes are gently whole-cluster pressed, chilled, and racked clean to a refrigerated stainless steel tank. The juice is slowly fermented at a cool temperature to enhance the aromatics and maintain bright acidity. We strive for a rich yet refreshing flavor profile, achieved through a combination of aging in both stainless steel and French oak for twelve months prior to bottling.

TASTING NOTES

Light notes of vanilla and butterscotch frame aromas of juicy yellow apple, creamy pear and bright citrus. Medium-bodied with balanced acidity, this is a refreshing Chardonnay with a rich, soft mouthfeel and a lingering vanilla finish.

