



ROCKLIN RANCH

ARROYO SECO, MONTEREY

Rocklin Ranch is situated in the foothills of Monterey's coastal ranges. Our name is derived from the large river rocks strewn amongst our vineyards that were deposited thousands of years ago by the Arroyo Seco River.

SUSTAINABLY FARMED

CHARDONNAY

ARROYO SECO, MONTEREY

The grapes for our Chardonnay are grown on our estate vineyard located in the Arroyo Seco appellation of Monterey, a region with one of the coolest and longest growing seasons in the state. This micro-climate is noted for its moderate weather conditions and brisk afternoon winds and is ideal for cool-climate varietals. Evening coastal fogs in the spring and summer often linger until mid-morning the following day. This natural cooling effect slows photosynthesis and causes a unique lengthening of the growing season. These ideal growing conditions ensure intense fruit flavors and an ideal balance of acidity.

WINEMAKING

The grapes are picked at optimum ripeness in the cool early morning hours. Upon arrival to the winery they are gently whole-cluster pressed, chilled, and racked clean to a refrigerated stainless steel tank. The juice is slowly fermented at a cool 52°F to preserve the varietal aromatics. A portion of the juice is aged on French oak for 12 months to add texture and a creamy, round mouthfeel. The resulting wine exhibits the fresh, vibrant and complex characteristics of a classic Monterey Chardonnay.

TASTING NOTES

Rocklin Ranch Chardonnay exudes bright fruit balanced with crisp acidity and just the right amount of creaminess. Aromas of fresh red apple and citrus with hints of tropical fruit lead into flavors of pear and Meyer lemon. The rich texture and touch of butterscotch on the long finish add up to a refreshing, elegant Chardonnay.

FOOD PAIRINGS

Our Chardonnay pairs well with dishes that have just a hint of richness, such as a Caesar salad with grilled chicken, a simple poached salmon drizzled with a buttery sauce, pastas with cream sauce, or even mild curries.

