



2019 ESTATE GROWN • CHARDONNAY • MONTEREY

District 7 is all that Monterey as a winegrowing region has to offer. The number 7 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 and we are committed to cultivating a sustainable future from grapes to glass. Our vineyards and state-of-the-art winery are certified sustainable following all the best practices outlined by the California Sustainable Winegrowing Alliance. In addition to these earth-friendly practices, our winery and entire bottling operation are 100% powered by renewable wind energy generated by an on-site 400-foot wind turbine. 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 at their peak based on brix, acidity, pH and flavor. In the early morning hours, the fruit was delivered to the winery, gently pressed and fermented cool in stainless steel tanks to retain the aromatics and accentuate freshness. A quarter of the wine was aged with new French oak to add aromatic complexity and bring out the vanilla, butterscotch and sweet oak flavors.

TASTING NOTES

Our 2019 Chardonnay is pure Monterey. The aromas are fresh and extroverted with notes of yellow apple, pear and citrus, enhanced by notes of vanilla and caramel. On the palate, it is medium bodied, crisp and balanced with bright fruit and lingering notes of butterscotch on the 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

AGING: Stainless steel with
25% new French oak
for 14 months

ALCOHOL: 13.5% PH: 3.4 TA: 5.1 g/L