

ÈQUOIA



CHARDONNAY

ESTATE VINEYARDS

Èquoia wines are crafted from our sustainably farmed estate vineyards located in Monterey County, California. This magical place is hailed as one of the best places on earth to grow wine grapes. It is just the right distance from the Pacific Ocean to balance warm, sun-drenched days for ripeness and complexity, with the cooling effects of wind, fog and cold nights for bright, fresh acidity. Complex geology, soils and climates create the most interesting wines. Monterey County possesses the most diverse wine growing climate in all of California, with four of the five heat summation regions. This elegant Chardonnay comes from our estate vineyards in Region I, the cool northern reaches of Monterey County.

WINEMAKING

At the winery, the fruit is carefully sorted, gently whole-cluster pressed, then chilled and lightly settled. The juice is slowly fermented in stainless steel at cool temperatures to preserve the fresh fruit aromatics and crisp, luscious flavors. After fermentation, about 70% of the wine is aged in stainless steel tanks. The remainder of the blend is aged on new French oak to add subtle notes of vanilla and toast.

TASTING NOTES

Vibrant and graceful, Èquoia Chardonnay opens with tropical and citrus aromas, followed by an elegant palate layered with balanced flavors of pear, stone fruit, apple and subtle hints of toasty oak. Pair with roast chicken, pasta salad, seared ahi tuna or parmesan risotto.

APPELLATION
Monterey County

AGING
French Oak and
Stainless Steel

ALCOHOL
13.5%