

Fog & Light

LIMITED PRODUCTION
MONTEREY-CALIFORNIA
CHARDONNAY

Vintage Reserve

MONTEREY-CALIFORNIA

Our vineyards are situated along the coastal mountain ranges of Monterey, California. It is in this exceptional place that the cool maritime fog funnels into the valley each night. Then, the glorious light of California sunshine softens it away until the afternoon, when the winds sweep down from the northwest and the cycle begins anew. Upwelling drives the cycle of weather that shapes our unique terroir. The deep, frigid waters of the Pacific Ocean are pulled to the surface of the Monterey Bay which cools the marine air that hovers over the Monterey coast and sends the wind howling down the Salinas Valley.

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 temperature to preserve the varietal aromatics. A portion of the juice is aged on French oak 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

Fog & Light 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.

