



Chardonnay

2022 MISTRAL VINEYARD + MONTEREY

We grow our Chardonnay fruit on our Mistral Vineyard in southern Monterey, where its proximity to the bay and Pacific breezes create the perfect environment for this cool climate variety. The grapes were picked early in the morning and immediately delivered to the winery. The fruit was pressed and the juice was then chilled down to 40°F for 48 hours to allow the sediment to settle. Afterwards, the juice was racked to both stainless steel tanks and French oak barrels for fermentation. The wine was then aged on its lees for six months to increase complexity and enrich the mouthfeel.

Tasting Notes

COLOR: Straw

AROMA: Golden apple, pear & lemon citrus with notes of caramel and honey

TASTE: Full-bodied with apple and citrus flavors leading to a rich quenching finish

Technical Notes

HARVEST DATES BRIX® VINEYARD VARIETY

Mistral 24.6 Chardonnay 100% 09.09.22

AGING: Stainless Steel & Neutral French Oak Barrels

BOTTLING DATE: 04.18.23 CASES PRODUCED: 2,024 ALCOHOL: 14% PH: 3.48 TOTAL ACIDITY: 5.9 g/L





