

CHAMISAL

VINEYARDS

Chamisal Vineyards

Chamisal Monterey Chardonnay 2018

USA > California > Monterey

Dry, White, Still wine

100% Chardonnay

THE VINEYARDS This bottling was sourced from vineyards throughout Monterey County. The diversity of vineyard sources gives this wine its wonderful fruit complexity. **WINEMAKING** Our Monterey County Chardonnay is vinified using traditional Burgundian winemaking techniques. This includes whole cluster pressing, barrel fermentations, batonnage, native yeast, and malolactic fermentation. We utilize press cuts to fine-tune quality and vinify in many small lots, allowing to assemble our Monterey Chardonnay with a focus on quality and richness. **CLONAL SELECTION** The core of this wine is made of of the Wente Clone, known for its focused tropical fruit characteristics. Smaller amounts of Dijon 96, 95 and 76 lend crisp minerality and spice to this wine. **TASTING NOTE** This full-bodied wine exhibits classic varietal characteristics with aromas of toasted oak and crème brûlée. The entry is fruit driven with hints of lemon cream, Fuji apple, ripe pineapple and baked pear, leading to a rich and creamy mid-palate. Finishing clean with lingering acidity and broad texture, the wine is a beautiful example of Monterey County Chardonnay.

About us

THE HISTORIC 85-ACRE CHAMISAL PROPERTY, the first vineyard planted in the Edna Valley, has long been producing wines of a distinctive character. With the ideal climate for Pinot Noir and Chardonnay and a diverse array of clonal selections planted, the wines are bold, intense and complex, and reflect the natural characteristics of this remarkable estate.

Alc.: 13.50 %



Sustainable

