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The Soberanes Vineyard is located in the heart of the Santa Lucia Highlands, California. There, the Salinas Valley's morning fog and cooling effects of nearby Monterey Bay, along with strong winds allow for slow ripening, extended hangtime and impeccable acid balance. At the same time, because the soil is comprised of sandy loam and rocky decomposed granite, it allows for excellent drainage.

After a long growing season with ideal cool nights and warm days, we harvested our grapes from Soberanes on the night of September 2nd. The fruit was then sorted by hand and pressed as whole clusters. Native yeast was used to achieve long, slow fermentation, which underscores the wine's complexity, with barrel stirring everyday during primary fermentation. The wine was aged for 11 months in 30% new French oak.

Gorgeous aromas of Meyer lemon, white flowers and pineapple leap from the glass followed by hints of lemon meringue, sweet hay and peach. On the palate, bright natural acid adds poise and definition to the enticing stone fruit, baking spice and mineral flavors, all of which glide to a long, polished finish.

APPELLATION: *Santa Lucia Highlands*

VARIETAL: *100% Chardonnay*

CLIMATE: *Relatively cool, regular morning fog*

PLANTED: *2007*

YIELD: *2.5 tons per acre*

SOIL: *Decomposed granite, sandy loam*

CELLAR RECOMMENDATION: *Enjoy now through 2028.*

2017 Soberanes Vineyard Chardonnay

