SUBMARINE CANYON CHARDONNAY



TECHNICAL DATA



This flagship Chardonnay is a pure representation of the coastal terroir in Monterey County. The name "Submarine Canyon" is a reference to the deep underwater canyon located in the Monterey Bay. This deep sea canyon provides the ideal marine climate for growing premium Chardonnay grapes.

The fruit was harvested from several vineyards surrounding our winery in the Arroyo Seco AVA. This AVA is recognized as having the longest growing season in California. Strong daily winds that bring cool fog from the Monterey Bay force the grapes to spend more time on the vine building flavor and complexity. Extremely rocky well-drained alluvial soils are the base for creating wines processing freshness & minerality.

WINEMAKING

- Aged in 75% neutral French oak and 25% in concrete vessels.
- Ambient yeast and 100% native occurring malolactic
- Aged on the lees 7 months before being bottled unfiltered

AROMA meyer lemon, juicy peach, almond skin, lemon verbena, daffodil

PALATE golden apple, lemon custard, river stone, orange blossom

