



2017
CHARDONNAY
SUBMARINE CANYON
MONTEREY COUNTY

PLACE

This Chardonnay was inspired by the Monterey Bay Submarine Canyon. Measuring over one mile deep, it claims the deepest point along the West Coast. Strong maritime influences and ancient glacial soils consisting of sand, gravel and shale loam combine to create the terroir for these Chardonnay vines.

VINIFICATION

These chardonnay grapes were harvested in the cool morning hours in 2 separate lots in which the brix ranged from 21 to 23. The grapes were gently whole cluster pressed and transferred to small stainless steel vessels where they were allowed to settle out at cold temperatures overnight. The juice was then transferred to half stainless and half neutral French oak barrels where the wine was fermented at cool temperatures over a period of 20-30 days. Once the wine was finished with primary fermentation a small sulfur addition was made. The native ML culture in the neutral French oak barrels carried them through malo-lactic while the stainless steel portion remained partially ML negative for a total of about 80% malo-lactic. The wine was allowed to rest on the lees for 10 months before being gently cold stabilized and filtered prior to bottling.

TASTE

The 2017 Submarine Canyon Chardonnay displays yellow apples, chamomile and white peach. The palate is rich showing honeyed fruit, melon, pear and lemon curd. The finish is refreshing with moderate alcohol and bright acidity keeping the wine focused and persistent.

APPELLATION

Monterey County

VINEYARD

Zabala Vineyard- Arroyo Seco

Franscioni Vineyard- Gabilan Mountain Range- Monterey County

CLIMATE

Cool, Region 1+

ACIDITY

6.7 G/L

PH

3.41

ALCOHOL

13.5

