

2018 SUBMARINE CANYON CHARDONNAY



WINE TECHNICAL DATA

APPELLATION	MONTEREY		
VINEYARDS	ZABALA - ARROYO SECO ESCOLLE - SANTA LUCIA HIGHLANDS PELIO - MONTEREY		
BRIX	21..5 - 23	PH	3.37
ALCOHOL	13.4 % by Vol		
PRODUCTION	2000 cases (12X750ML)		



PLACE

The fruit for this Chardonnay comes from three vineyards in Monterey County. Zabala Vineyard is located in Arroyo Seco and benefits from being planted on an alluvial bench at the base of the Santa Lucia Mountain Range. At the Northern-most part of the Santa Lucias, with Pelio Vineyard to the West. All three of these sites experience a very strong marine influence combined with ancient glacial soil of sand, gravel, limestone, and shale loam. These components help create wine with bright acidity and saline-like minerality.

WINEMAKING

The maritime influences of the Monterey Submarine Canyon, measuring a full mile in height from top to bottom, rivaling the depth of the Grand Canyon, is the inspiration for this Chardonnay. The fruit was initially harvested in the cool morning hours from three separate vineyards.

- fermented to dryness in stainless steel and neutral French oak barrels.
- native fermentation in neutral french oak barrels for malolactic fermentation.
- 75% malolactic for stainless steel portion.
- aged on the lees 10 months,
- stirred twice to promote natural occurring malolactic fermentation

VINTAGE NOTES

2018 was an incredible vintage not only for Monterey County, but throughout most of California. We saw very moderate temperatures this vintage that allowed fruit to slowly ripen and develop until we thought the time was just right to harvest fruit solely after achieving physiological ripeness.