



2023
CHARDONNAY
ARROYO SECO
DIJON CLONE



THE 2023 GROWING SEASON was characterized by cool weather, allowing the grapes extra hang time for full flavor development. Warm spells were few and far between, and we paid extra attention to ensure the fruit was ripening as it should. Thanks to a late burst of heat in the days leading into September, we were delighted to discover exceptionally ripe fruit that showed tremendous promise.

HARVEST & THE VINEYARDS: Arroyo Seco (“Dry Creek”), a sub-appellation of the Monterey AVA, enjoys a cool climate, producing an extended growing season (often two to four weeks longer than Napa Valley). The Estate’s vineyards, inland from Big Sur, have deep, gravelly soils, ideal for premium Chardonnay cultivation. This unique combination of soil and climate produces relatively small berries with intense, concentrated flavors.

FOOD PAIRING: We recommend pairing this wine with sweet summer corn and wood-grilled, wild-caught king salmon, or rich, cream-based pastas. Alongside a charcuterie board piled high with fresh and dried fruit, nuts, soft cheeses, and olives, this wine is hard to beat.

WINE DESCRIPTION

AROMAS & FLAVORS: Vibrant aromas of stone-fruit, green apple, and slight sweet oak. This Chardonnay features a creamy mid-palate with a soft finish, bright acidity to compliment citrus and mineral flavors.

SWEETNESS: Dry

BLEND: 100% Chardonnay



AGING: Aged 8-12 months in a 25% new French oak barrels.

TA/pH: 7.3 (g/L) / 3.16

ALCOHOL: 13.5%

CASE PRODUCTION: 2,138

AGING POTENTIAL: 3-5 years

BOTTLE DIMENSIONS:	CASE DIMENSIONS:	PALLET CONFIGURATION:	UPC	SCC
HEIGHT 11.61"	35.8 POUNDS	42" X 48"		
WIDTH 3.36"	LENGTH 14.5"	56 CASES PER PALLET		
	HEIGHT 12.0"	14 CASES PER LAYER		
	WIDTH 11.25"	4 LAYERS PER PALLET		