

CHAMISAL

VINEYARDS

The first vineyard planted in the Edna Valley appellation in 1973, Chamisal is five miles inland from the Pacific Ocean, halfway between San Francisco and Los Angeles on the rugged California coast. Part of an original Spanish land grant, our historic 85-acre property is planted mostly to Chardonnay, with several acres of Pinot Noir as well as the Rhone varieties Syrah and Grenache.



WHY CHAMISAL?

COOL CLIMATE Because of its proximity to the ocean, the Edna Valley is one of the coolest appellations in California, with a long temperate growing season that extends the amount of time grapes stay on the vine. This long hang time — often weeks longer than warmer growing regions — allows cool climate-loving grapes such as Chardonnay to develop deep, rich flavors as they accumulate sugar, resulting in greater fruit intensity in the wines.

DIVERSE SOILS Individuality comes largely from the diverse soils found in the 85 acres that comprise our estate. Our vineyard features three distinct soil types: Chamise shaley loam, Tierra sandy loam, and Salinas silty loam. We've tailored the layout of the blocks, matching variety, rootstock, spacing, row orientation, and irrigation to the three distinct soil types within the vineyard.



RESPECTFUL STEWARDSHIP OF THE LAND

We are a SIP (Sustainability in Practice) certified vineyard and winery. Through our conscientious and labor-intensive work in both the vineyard and the winery, we minimize our impact on the environment while maximizing the quality and integrity of our wines.



OUR WINEMAKER

HANDCRAFTING WINES TO SHOWCASE OUR EXCEPTIONAL VINEYARD Winemaker Fintan du Fresne brings over two decades of fine winemaking and viticulture experience to his role at Chamisal Vineyards and has worked extensively in both his native New Zealand and in California. At Chamisal, he is involved in all aspects of winegrowing, including farming, viticulture, fruit sourcing and winemaking.

CHAMISAL VINEYARDS

Chamisal Vineyards is rooted in the historic Chamisal estate, the first vineyard to be planted in the Central Coast appellation of Edna Valley. Renowned for distinctive varietal wines that offer intense flavor, mouthwatering texture and impeccable balance, Chamisal takes its name from the fragrant white-flowered Chamise, a wild chaparral shrub native to the breathtaking region we call home.

SMALL LOT SERIES

The most limited production selections, representing the ultimate expression of historic Chamisal Vineyard



CHAMISE
CHARDONNAY
SRP: \$75



MORRITO
PINOT NOIR
SRP: \$100



SANTA RITA HILLS
CHARDONNAY
SRP: \$35

CENTRAL COAST SERIES

A range of distinctive Chardonnay styles from a collection of Central Coast vineyards



STAINLESS
CHARDONNAY
SRP: \$18



MONTEREY
CHARDONNAY
SRP: \$24