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.

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
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

**APPELLATION SERIES**
Showcasing the diversity of renowned Central Coast Appellations.

- **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

**ESTATE PINOT NOIR**
Wine expressing the distinctive Chamisal Spice of our Edna Valley vineyard.

- **ESTATE PINOT NOIR**
  SRP: $45