

CHAMISAL

VINEYARDS

2016 CHARDONNAY • MONTEREY COUNTY

THE VINEYARDS

This bottling was sourced from vineyards throughout Monterey County. The diversity of vineyard sources gives this wine its wonderful fruit complexity.

VINTAGE

2016 started with an early budbreak and a warmer Spring. We saw more overall balance in grape chemistry with help from an average rainfall after the four year draught. A hot July followed by a cooler August allowed for a nice drawn out harvest, giving us all the tools to make excellent Chardonnay. This vintage will stand out as one of the better Chardonnay years on the central coast.

WINEMAKING

Our 2016 Monterey County Chardonnay is vinified using traditional Burgundian winemaking techniques. This includes whole cluster pressing, barrel fermentations, batonnage, native yeast, and malolactic fermentation. We utilize press cuts to fine-tune quality and vinify in many small lots, allowing to assemble our Monterey Chardonnay with a focus on quality and richness.

CLONAL SELECTION

The core of this wine is made of the Wente Clone, known for its focused tropical fruit characteristics. Smaller amounts of Dijon 96, 95 and 76 lend crisp minerality and spice to this wine.



TASTING NOTES

This full-bodied wine exhibits classic varietal characteristics with aromas of toasted oak and crème brûlée. The entry is fruit driven with hints of lemon cream, Fuji apple, ripe pineapple and baked pear, leading to a rich and creamy mid-palate. Finishing clean with lingering acidity and broad texture, the wine is a beautiful example of Monterey County Chardonnay.

APPELLATION	MONTEREY COUNTY
VARIETAL	100% CHARDONNAY
CLONES	WENTE, DIJON CLONES 96, 76, 95
OAK TYPE	28% NEW OAK, 8% AGED OAK; BALANCE IS NEUTRAL BARRELS AND STAINLESS STEEL.
ALCOHOL	13.5%
CASES MADE	1,900
RELEASE DATE	MARCH 2018
SRP	\$24