

CHAMISAL

VINEYARDS

2020 San Luis Obispo County Chardonnay • MONTEREY & SAN LUIS OBISPO COUNTIES

Chamisal Vineyards was one of the first in California to make an unadorned style of Chardonnay that celebrates the variety's innate characteristics. Fresh and undeniably coastal, our SLO County Chardonnay is the next iteration in our journey towards crafting the ultimate expression of this captivating variety. Continuing and evolving the tradition of our "Stainless" Chardonnay, Fin and the winemaking team continue to experiment with new techniques that allow the wine to retain its focus and pure, crisp, balanced style.

THE VINEYARDS

Sourced from coastally influenced vineyards that range, in the north from the Salinas Valley in Monterey County down to our very own Chamisal Vineyard in San Luis Obispo County. All of these vineyards share a cool climate that encourages long and slow ripening in the fruit and allows for complex flavors to develop while acidity and freshness are preserved.

VINTAGE

2020 created new meaning for the term "dry January". We saw no significant rainfall for all of January and February, normally our wettest months. Luckily March, April and May delivered some late rain, which in many ways is the best time of year for it - when the vines are coming out of dormancy and best able to take up the moisture. Budbreak was slightly delayed, largely due to the late moisture. The summer was, for the most part, cooler than average on the coast. Heating up in September, a handful of days saw temperatures above 100 degrees and helped to move up our harvest date.

WINEMAKING

Harvested at night and pressed under nitrogen to avoid oxidation. A long, cool fermentation using specifically selected yeasts ensures the retention of fresh esters and thiols that drive the delicious aromatics of this wine. Partial malolactic fermentation softens the high natural acidity and adds layers of complexity. Frequent lees stirring and extended aging on the lees in tank gives this wine an impressive mouthfeel that you may not expect from an unoaked Chardonnay.

SOIL TYPE

Varying, ranging from sandy and granitic soils of the Eastern Salinas Valley, to clay rich soils of the Edna Valley.



TASTING NOTES

This Chardonnay is all about purity and focus. Clean, vibrant fruit aromatics; lime zest, green apple, passionfruit and a light floral note. The palate showcases the ability of a Chardonnay to be crisp, round and richly textured without the influence of oak. A hallmark of this wine is always its bright linear acidity and fresh clean finish with a hint of salinity that speaks to our vineyards' proximity to the sea.

APPELLATION	70% MONTEREY COUNTY 30% SAN LUIS OBISPO COUNTY
VARIETAL	100% CHARDONNAY
OAK TREATMENT	NONE
ALCOHOL	13.5%
CASES MADE	10,000
RELEASE DATE	SEPTEMBER 2021
SRP	\$18