

CHAMISAL

VINEYARDS

2022 SAN LUIS OBISPO CHARDONNAY • SAN LUIS OBISPO COUNTY

Chamisal Vineyards was one of the first wineries 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, the winemaking team continues 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 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

The 2022 harvest is one of triumph amidst adversity, as we faced the challenges of scarcity and accelerated ripening brought on by drought conditions and unseasonably warm temperatures. Yields were significantly lower than usual which hastened the ripening process, allowing us to pick about two weeks earlier than a normal year. By picking early we maintained the grapes natural acidity, while the low yields produced fruit with great concentration and intensity.

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

Vibrant notes of green apple and freshly squeezed lemon intertwine gracefully with delicate white floral aromas and a subtle undercurrent of wet stone. A gentle hint of sea breeze pays homage to its coastal origins, lending an intriguing nuance. The wine maintains its fresh and invigorating character on the palate, exuding brightness that enlivens the senses. Pair with grilled seafood, lightly sauced pasta and hors d'oeuvres. Drink now.

APPELLATION	SAN LUIS OBISPO COUNTY
VARIETAL	100% CHARDONNAY
OAK TREATMENT	NONE
ALCOHOL	13.5%
RELEASE DATE	AUGUST 2023