

CRAFTWORK

Chardonnay

sustainably farmed | estate vineyards
MONTEREY COUNTY, CALIFORNIA

Honoring the best of traditional winemaking, the wines from our estate vineyards are handcrafted to showcase the natural expression of the vineyard, variety and vintage. In a world of flashy technology, some might call this hopelessly old-fashioned. We call it Craftwork.

Tasting Notes

Aromas of red apples and pear are followed by a lively blend of tropical fruit and citrus flavors. Striking the perfect balance of a rich, creamy palate with firm acidity, it is a versatile wine that pairs particularly well with grilled seafood, roast chicken, pasta in cream sauce, and shrimp scampi.

Winemaking

The grapes are whole cluster pressed, chilled and racked clean to a refrigerated stainless steel tank. The juice is slowly fermented at a cool temperature to enhance the varietal aromatics. Our intent with Chardonnay is to strive for a rich texture and fuller mid-palate that still showcases the fruit and is balanced by a firm acidity. This is achieved through the judicious use of French oak that complements the gorgeous tropical fruit flavors that are the hallmark of the best Monterey Chardonnays. The result is a complex wine that allows the natural flavors of our estate grown fruit to shine.

Vineyards

Our cool climate estate vineyards, located just outside of Greenfield, are blessed with a climate that is perfect for growing top-quality Chardonnay. With morning fogs that often linger until mid-day, the complex fruit flavors have time to develop while preserving crucial acidity. A combination of right location and traditional winemaking allows us to craft a graceful and expressive wine that delivers classic Chardonnay flavors, deep complexity, and a creamy, mouth-filling texture.

