

MONTEREY COUNTY CHARDONNAY



2018

TASTING NOTES

A beautiful hue of gold with a slight yellow tint, this 2018 Chardonnay has lively aromas of tropical fruit, and ripe varietal flavors. The clean, vibrant palate is alive, and full of flavor. Crisp acidity is balanced by the tropical passionfruit, pineapple, and guava flavors. This stable chardonnay is an easy sip and is meant to be enjoyed chilled.

WINEGROWING NOTES

Homestead fruit from 40+ year old vineyards in the cool microclimate of the Monterey Mountains, this wine has yielded a quintessential Monterey Chardonnay, one we have produced since 1978. The presence of a deep ocean canyon as well as wind and fog funneled into the valley means that the growing season here is one of the longest in the world. This wine was aged 3 months in French oak barrels, and 9 months in stainless steel, culminated in the perfect Chardonnay.

2018 VINTAGE

2018 was truly a winemakers' vintage, and the quality of the resulting wines presents itself in bottle. Generous rainfall in February led to a late budbreak and extended flowering period. Beautiful and mild weather throughout spring and summer made for a healthy crop load. With no major heat spikes or weather events in the fall, winemakers were able to patiently wait to pick at optimal fruit ripeness.



APPELLATION

Monterey County

VARIETAL

Chardonnay

ALCOHOL LEVEL

13.5%

BARREL COMPOSITION

3 months French Oak Barrel, 9 months stainless steel tank

WINEMAKER

Angelo Pera, Phillip Zorn

HARVEST DATE

September 15, 2018

SOIL TYPE

Sandy Loam, ample mix of fertile clay

CENTRAL COAST PINOT NOIR



2018

TASTING NOTES

A beautiful hue ruby red, this 2018 Pinot Noir has vibrant aromas of ripe berry fruit, plum, and black cherry. Hints of vanilla and pepper offer an airiness to the wonderful aromatics. There is good weight throughout the palate and the wine offers a strong impression of chalky minerals that are overlaid with berry fruits, and hints of elderberry. This rich, extracted wine is a refined Central Coast Pinot Noir.

WINEGROWING NOTES

Our Live Oak Vineyard, located in the Central Coast, is planted on a north-south axis to allow for more sunlight during the cool, coastal growing period. The temperature reduction that occurs into the night and throughout the morning allows for a longer grower season, ultimately proving the crop additional time to develop ripeness and bold flavor. The extraction of color and tannins throughout the primary fermentation help richen the wine for the 12 month oak barrel aging. The 667 Clone was used for a phenomenal Pinot Noir.

2018 VINTAGE

It can be argued that 2018 was the best quality year the Central Coast has ever experienced. The extra month of hang time (on average) allowed for some serious color and flavor development.



APPELLATION

Central Coast

VARIETAL

Pinot Noir

ALCOHOL LEVEL

13.9%

BARREL COMPOSITION

12 months French Oak Barrels

WINEMAKER

Angelo Pera, Phillip Zorn

HARVEST DATE

October 10, 2018

SOIL TYPE

Clay Loam

CENTRAL COAST CABERNET SAUVIGNON



2018

TASTING NOTES

A beautiful dark ruby red, this 2018 Cabernet Sauvignon has vibrant aromas of mature berries and spiciness. This polished and full-bodied Cabernet Sauvignon gives cinnamon, cedar, and rose hints, with underlying note of cherry, raspberry, and blackcurrant flavor. Seamless tannins abound as the wine finishes with a lasting dark fruit flavor.

WINEGROWING NOTES

This wine originates from our prestigious Paso Robles Vineyard, which have resulted in a fruit forward and eminently smooth cabernet sauvignon. The prevalent fog and ocean breeze make this growing region ideal for this opulent wine; however, the warmer day temperatures allow for a more fruit forward finish on the nose and for the pallet. The complex matrix is developed over 8 months aging in French Oak Barrels.

2018 VINTAGE

It can be argued that 2018 was the best quality year Paso Robles has ever experienced. The extra month of hang time (on average) allowed for some serious color and flavor development. This wine drinks great now but will only improve over the coming years.



APPELLATION

Central Coast

VARIETAL

Cabernet Sauvignon

ALCOHOL LEVEL

13.9%

BARREL COMPOSITION

8 months French Oak Barrels

WINEMAKER

Angelo Pera, Phillip Zorn

HARVEST DATE

October 4, 2018

SOIL TYPE

Sandy Loam
