

Fogscape

2021 CHARDONNAY
ARROYO SECO, MONTEREY

VINTAGE

The 2021 harvest in the Arroyo Seco was a long cool growing season; the extended hang time helped create rich and developed flavors in Chardonnay while maintaining a crisp and fresh palate.

VINEYARDS

Suter: Santa Lucia Mtn. Shade, Alluvial Soils, Classic California

Twin Oaks: Shaded banks of the Arroyo Seco River, Balanced

Zanetta: Cold climate, Rocky Soils, Elegant Burgundian Chardonnay

Clones: Dijon 4, 5, 76, 95, 96

Soils: River pebbles, sand, gravel, granite stones

WINEMAKING

Grapes were harvested during cool nights and early mornings. Free-run juice from individual vineyard blocks was fermented separately. The wine then went through secondary malolactic fermentation, adding rich, buttery characteristics. The wine was aged for 10 months in a mix of new (20%) and seasoned (80%) American & French oak barrels on the lees, with regular stirring, adding complexity and a creamy texture. Medium Low Heat toasting was utilized on most barrel formats to help mitigate heavier notes and let the fruit speak. The best lots were selected to create the final blend.

Winemaker: José Ramirez

Varietal Blend: 100% Chardonnay

Alc. By Vol. 14.3%, TA 4.8%, pH 3.6, RS 2.0 g/L

WINEMAKER'S NOTES

Opens with aromas of crème brûlée and rich tropical fruit, followed by mango and lychee on the palate and finishing with a touch of buttered toast and fresh diced pineapple.



ARROYO SECO

The Arroyo Seco American Viticultural Area (AVA) is one of the smaller California growing areas. It spans 18,000 acres with half planted to vines. A cool maritime climate, ample sunshine, shaded canyons and rocky soils produce wines with structure, balance and finesse.