

# Fogscape

**2023 CHARDONNAY**  
ARROYO SECO, MONTEREY

## VINTAGE

The 2023 growing season for Chardonnay in the Arroyo Seco was characterized by a cool spring and summer, leading to a slower ripening period and a later harvest than usual. This cooler environment helped to preserve the grapes' natural acidity, resulting in wines with bright, crisp flavors.

## 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. Free-run juice was separated by vineyard block and clonal, fermented separately. The wine then went through secondary malolactic fermentation, adding rich, buttery characteristics. The wine was aged for 11 months in a mix of new (62%) and seasoned (38%) American & French oak barrels on the lees, with regular stirring, adding complexity and a velvety 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. 14.1%, TA 6.5%, pH 3.4, RS 0.3 g/L

## WINEMAKER'S NOTES

Wine opens with enticing aromas of ripe tropical fruits like pineapple and mango. On the palate, the buttery notes are complemented by flavors of vanilla and toasted oak with a rich creamy texture.



## 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.