

Fogscape

2024 CHARDONNAY
ARROYO SECO, MONTEREY

VINTAGE

The 2024 harvest in the Arroyo Seco harvest was approximately 2-3 weeks earlier than previous vintages, low yields but exceptional quality and concentrated flavors.

VINEYARDS

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

Zanetta: Cold climate, Rocky Soils, Elegant Burgundian Chardonnay

Clones: Dijon 4, 76, 95, 96

Soils: River pebbles, shale loam

WINEMAKING

Grapes were harvested during cool nights and early mornings. Free-run juice from individual vineyard blocks were separated and went thru a long cool fermentation. The wine then went through secondary malolactic fermentation in barrel, adding rich, buttery characteristics. The wine was aged for 11 months in a mix of new (35%) and seasoned (65%) 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. 14.1%, TA 6.2%, pH 3.56, RS 3.2 g/L

WINEMAKER'S NOTES

Opens with vibrant aromas of sun-ripened pineapple and guava, immediately braced by a zesty, citrus-driven acidity that reflects the region's cooling coastal winds. The palate transitions into a luxurious, silk-like creaminess, offering layers of lemon curd and toasted brioche that linger on a long, beautifully balanced finish



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.