

POST SUMMIT

CHARDONNAY

ARROYO SECO | MONTEREY

2024

THE SUMMIT OF EXCELLENCE

Adventurous hikers who ascend 3555 feet to the top of Monterey County's Post Summit are treated to a sweeping panorama of the Pacific Coast and the Ventana Wilderness. This magnificent view from our local summit is the inspiration to create wines that express the peak of winemaking excellence.

VINEYARDS

Our vineyards are located in the Arroyo Seco American Viticultural Area (AVA) in Monterey County. One of the smaller California growing areas, it spans 18,000 acres with half planted to vines. While less well known than the adjoining Santa Lucia Highlands, Arroyo Seco wines are emerging as a leading region for world class Chardonnay. A cool maritime climate, ample sunshine, shaded canyons, and rocky soils produce a Chardonnay with structure, balance, and finesse.

WINEMAKING

Grapes were harvested during cool night and early morning. After a cool fermentation in stainless steel, the wine was raked into French oak barrels, with some of the wine going through a secondary malolactic fermentation, adding rich, buttery characteristics. Our winemaker arrested malolactic fermentation in the rest of the wine barrels in order to retain the bright, crispness and fruity notes. After 9 months of aging in French oak, mostly seasoned, both portions of the wine were combined to create the final blend.

Winemaker: José Ramirez

Varietal Blend: 100% Chardonnay

Alc. By Vol. 14.2%, TA 6.0%, pH 3.53

WINEMAKER'S NOTES

Crisp minerality, delicate aromas of honeysuckle, with notes of ripe green apple and lemon zest, finishing with delicate baked vanilla finish.

Suggested Pairings: Butternut squash risotto, oysters on the half shell, roasted salmon with beurre blanc

