



2014 CHARDONNAY MONTEREY COUNTY

Estancia relies on the benefits of boutique-style winemaking techniques, including whole-cluster fermentation, gentle punch downs, and basket pressing. Our Monterey-based winery uses gentle gravity flow systems to minimize aggressive tannins and bitterness. It is this hands-on crafting of the wines—from grapes to bottle—that results in our consistent and superior wine quality.

VINEYARDS

We're convinced that the world's best wines showcase the true essence of their origins. We grew the fruit for this Chardonnay in our Pinnacles Vineyard, on the east side of the Salinas Valley at the base of the Gabilan Mountains. Cooled by morning fog and far enough from the Monterey Bay to get a long, daily dose of sun, this west-facing vineyard planted at 300 feet in elevation has proven itself to be an ideal site for Burgundian varieties, including Chardonnay. Known for its checkerboard pattern of wind breaks and rare soil made up of sand and decomposed granite, Pinnacles is both our foundation vineyard and home to our state-of-the-art winery.

Winemaker:	Scot Dahlstrom
Varietal Composition:	100% Chardonnay
Appearance:	Shimmering light-straw gold
Aroma:	Honey, tropical fruits with hints of pineapple and peaches
Flavor:	Lush tropical fruit, vanilla custard, apple pie
Appellation:	Monterey County
Fermentation:	50% malolactic fermentation
Aging:	Eight months in small oak barrels, 25% new
Total Acidity:	5.7 g/L
pH:	3.45
Alcohol:	13.8%