

2021 SAN SIMEON MONTEREY CHARDONNAY



Region/Vintage Notes

The 2021 San Simeon Chardonnay comes from our Sarmento vineyards in the Santa Lucia Highlands, this site is one of the coolest in Monterey, sitting on hillsides that experience heavy fog in the mornings and afternoon winds sweeping in from the Pacific Ocean. Additional grapes are picked from our Rancho Soledad and El Camino Real vineyards, in Soledad and Arroyo Seco AVA respectively, which is warmer but still influenced by the overall maritime climate of the region. The 2021 vintage experienced a cool year that prompted a later harvest than normal, and although the continued drought in California presents continued challenges, this vintage yields outstanding quality and great concentration of fruit.

Winemaker/Tasting Notes

This Chardonnay was 100% barrel fermented in small new French and American oak barrels, with 50% of the wine going through a secondary malolactic fermentation. This wine greets the nose with aromas of guava and pear along with notes of vanilla and spice. The mouth is filled with flavors of tropical fruit and citrus, that are balanced with spicy characteristics from barrel fermentation. This full-bodied Chardonnay has great texture and acidity, with hints of minerality and a soft persistent finish.

Sustainability

Sustainability is our top priority. Our Paso Robles and Monterey vineyards are certified sustainable by CSWA. At our sustainable Paso Robles winery, solar panels provide 100% of the needed electricity, and wastewater is effectively reclaimed and recycled for additional uses.



Technical Information

Appellation

Monterey

AVA

Santa Lucia Highlands
Arroyo Seco

Oak

54% New French &
American Barrels
46% Neutral Barrels
Lees Stirring

Aging

10 Months

Vineyards

Sarmento ●
El Camino Real ●
Rancho Soledad ●

Varietal Breakdown

100% Chardonnay

Clones

4, 5, 76, 96

Alcohol

14.6%

pH

3.67

