

2021

# SUBMARINE CANYON CHARDONNAY



## TECHNICAL DATA

<b>APPELLATION</b>	ARROYO SECO		
<b>VINEYARDS</b>	<b>VENTANA VINEYARDS</b> , Arroyo Seco <b>ROGER ROSE VINEYARD</b> , Arroyo Seco		
<b>BRIX</b>	21.5 - 23.5	<b>PH</b>	3.36
<b>ALCOHOL</b>	13.5 %		
<b>PRODUCTION</b>	3000 cases ( 12x750ML )		
<b>UPC</b>	8 95627 00201 4		



## PLACE

This flagship Chardonnay is a pure representation of the coastal terroir in Monterey County. The name "Submarine Canyon" is a reference to the deep underwater canyon located in the Monterey Bay. This deep sea canyon provides the ideal marine climate for growing premium Chardonnay grapes.

The fruit was harvested from vineyards adjacent to our estate winery in the Arroyo Seco AVA. This AVA is recognized as having the longest growing season in California. Strong daily winds that bring cool fog from the Monterey Bay force the grapes to spend more time on the vine building flavor and complexity. Extremely rocky well-drained alluvial soils are the base for creating wines processing freshness & minerality.

## WINEMAKING

- Aged in 75% neutral French oak and 25% in concrete vessels.
- Stirred twice to promote natural occurring malolactic fermentation.
- Aged on the lees 7 months.

**AROMA** *meyer lemon, juicy peach, almond skin, lemon verbena, daffodil*

**PALATE** *golden apple, pineapple, just-ripe banana, cajeta, orange blossom*

*Fruit-forward and textural, this vintage is full of flavor and more pronounced than previous bottlings. Well-incorporated medium acidity aids in the pronunciation of the varied yellow fruit character, and leans into subtle hints of bananas foster and mexican caramel. A favorite for everyday drinking, this vintage packs a major punch for the price.*

**TERROIR-DRIVEN COOL CLIMATE WINES FROM ARROYO SECO**

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