

2018 SUBMARINE CANYON CHARDONNAY



WINE TECHNICAL DATA

APPELLATION	MONTEREY		
VINEYARDS	ZABALA - ARROYO SECO ESCOLLE - SANTA LUCIA HIGHLANDS PELIO - MONTEREY		
BRIX	21.5 - 23	PH	3.37
ALCOHOL	13.4 % by Vol		
PRODUCTION	2000 cases (12X750ML)		



PLACE

Zabala Vineyard, located in Arroyo Seco, benefits from being planted on an alluvial bench at the base of the Santa Lucia Mountain Range. At the Northern-most part of the Santa Lucias, with Pelio Vineyard to the West. All three of these sites experience a very strong marine influence combined with ancient glacial soil of sand, gravel, limestone, and shale loam. These components help create wine with bright acidity and saline-like minerality.

WINEMAKING

- Aged in 75% neutral French oak and 25% in stainless steel.
- Stirred twice to promote natural occurring malolactic fermentation
- Aged on the lees 10 months.

AROMA *Preserved lemon, straw, honey, citrus blossom*

PALATE *Golden delicious apple, pear, pineapple/ginger, saline*

The maritime influences of the Monterey Submarine Canyon, measuring a full mile in height from top to bottom, rivaling the depth of the Grand Canyon, is the inspiration for this varietally pure Chardonnay. Sourced from a collection of quality sites, our regional style wine has a lighter medium bodied palate that highlights the cool marine influences of the area.