

# 2018 VISTA LOBOS CHARDONNAY



## WINE TECHNICAL DATA

APPELLATION	MONTEREY		
VINEYARD	PELIO VINEYARDS		
BRIX	22.1	PH	3.36
ALCOHOL	13.0 % by Vol		
PRODUCTION	75 cases (12X750ML)		



## PLACE

The Vista Lobos Chardonnay comes from Pelio Vineyard, located immediately north-adjacent to the Carmel Valley AVA border. This is a cool windswept vineyard site that lies just seven miles from the coast of Carmel. Perched 1000 feet above sea level, this site overlooks Carmel Valley with views that extend outward towards Point Lobos and the Monterey Bay. Dry chalk rock-laden soil produces a wine that showcases the coastal terroir.

## WINEMAKING

- Fermented to dryness in cool temperatures using neutral French oak barrels.
- Aged on lees for 10 months.
- Stirred twice to promote natural occurring malolactic fermentation.
- 100% malolactic fermentation
- Gentle filtering prior to bottling

## AROMA

*White flowers, orange chiffon, mineral spice, golden fig, toast*

## PALATE

*Apple, bosc pear, honeycomb, crushed stones, fig, clove spice*

*The expressive Vista Lobos Chardonnay is refreshingly low in natural alcohol giving this wine more concentration in flavors that include hints of white flowers, bosc pear, and river stone. Chablis-like with its form and subtle roundness. Floral but not overly fragrant.*