

# COMPLICATED

## 2018 CHARDONNAY MONTEREY COUNTY

### VINEYARDS:

Grapes for the 2018 Complicated Chardonnay were sourced from the acclaimed Amaral Vineyard. This prime, certified sustainable site was planted in 1997 on benchlands on the west side of the Salinas River Valley, straddling the southern end of the Arroyo Seco sub-AVA. The soils here are comprised of ancient river rock and showcase de-invigorating, hillside-like conditions. This area is often covered in fog coming off the cool, deep waters of the nearby Monterey Bay, elongating the growing season and creating bright, beautiful, balanced Chardonnay.

### GROWING SEASON:

The 2018 Monterey County growing season started out relatively cool with total rainfall coming in lower than average. A brief heat spike in March helped push bloom along and normal conditions continued through the mid-point of the growing cycle. A heat spike in October pushed the ripening of the fruit, resulting in a harvest that was slightly earlier than the previous year.

### WINEMAKING:

After being picked in the cool, early morning hours, the Chardonnay grapes were pressed into stainless steel tanks. The juice underwent a cool fermentation and was inoculated with yeast strains that enhance the crisp, fresh fruit characters from the vineyard while also helping to build a balanced palate.

### TASTING NOTES:

This Monterey County Chardonnay entices with aromas of green apple and grapefruit framed by passionfruit and a hint of limestone. Showing medium acidity and a crisp, full-bodied palate, this Chardonnay has a refreshing, clean finish and is an outstanding choice to be served with shellfish.

**APPELLATION:** Monterey County

**COMPOSITION:** 100% Chardonnay

**AGING:** Partial neutral French oak

**ALCOHOL:** 13.9%

**T.A.:** 0.51 g/100mL

**PH:** 3.54

**HARVEST DATE:** Sept. 21-Oct. 15, 2018

**CASES:** 1,849

