



Wine Spots

2007 Monterey Chardonnay

OVERVIEW

- Fruit selected from vineyards in the cool-climate Monterey, where a long growing season provides ample hang time to develop rich fruit flavors and balanced acidity.
- No malolactic fermentation, thus preserving the bright acidity of the wine.

VINEYARDS & VINTAGE

The grapes for this Chardonnay were sourced from vineyards in the Santa Lucia Highlands AVA of Monterey County, where the Pacific Ocean's morning fogs and cool winds drawn into the Salinas Valley from Monterey Bay creates one of the world's longest growing seasons. The longer growing season provides ample hang time, allowing Chardonnay wines to develop full, forward fruit flavors and balanced acidity. The vineyards benefit from well-drained granitic soils and are sheltered from harsh weather by the Santa Lucia Mountains.

The 2007 vintage experienced a cold and long winter, delaying the budbreak and flowering of the vines for up to two weeks. Both winter and spring were unusually dry, leading to lower yields of small grapes and fruit clusters but concentrated fruit flavors. Steady and even temperatures throughout spring and summer resulted in early maturation of the grapes, leading to an earlier than usual harvest that was briefly interrupted by rains.

FERMENTATION AND MATURATION

Steady temperatures throughout the growing season ensure that the grapes developed forward fruit flavors, with harvest taking place during September and through October. The small clusters of Chardonnay grapes were harvested at an ideal balance of sugar and acid. The wine was barrel fermented in neutral French oak barrels and aged sur lies for four months. The Chardonnay did not undergo malolactic fermentation, thus preserving its bright acidity and maintaining the varietal's natural characteristics.

TASTING NOTES

The 2007 Monterey Chardonnay captures the cool-climate characteristics of Monterey and varietal. The wine has crisp acidity and intense tropical fruit, hallmarks of Monterey. Crisp acidity and nuances of sweet oak create a well-balanced, fruit-forward Chardonnay.

TECHNICAL FACTS

Region: 100% Monterey
Varietal: 100% Chardonnay
Alcohol: 13.5%
pH: 3.54
TA: .68 g/100mL
Residual Sugar: 0.047g/100ml
Suggested retail price: \$20.00

WINE SPOTS

Wine Spots offers an exploration into the finest wine regions around the world. Working with some of the best vineyards and top winemakers, our boutique collection of wines captures the distinctive qualities and terroir that make the regions unique. Discover your favorite spot.