

# CHAMISAL

## VINEYARDS

### 2021 SAN LUIS OBISPO CHARDONNAY • MONTEREY AND SAN LUIS OBISPO COUNTIES

Chamisal Vineyards was one of the first wineries in California to make an unadorned style of Chardonnay that celebrates the variety's innate characteristics. Fresh and undeniably coastal, our SLO County Chardonnay is the next iteration in our journey towards crafting the ultimate expression of this captivating variety. Continuing and evolving the tradition of our "Stainless" Chardonnay, the winemaking team continues to experiment with new techniques that allow the wine to retain its focus and pure, crisp, balanced style.

#### THE VINEYARDS

Sourced from coastally influenced vineyards that range, in the north from the Salinas Valley in Monterey County down to our very own Chamisal Vineyard in San Luis Obispo County. All of these vineyards share a cool climate that encourages long and slow ripening in the fruit and allows for complex flavors to develop while acidity and freshness are preserved.

#### VINTAGE

We like to say that the farmers hate the drought years, but the winemakers love them. Bad for yields but great for quality. 2021 was one of our driest years ever; around 10 inches of rain but this figure is a little misleading as 8 of those inches came in 24 hours and mostly ended up in the creek. The spring and summer were relatively cool on the coast with ample coastal fog. Harvest was late and very long for chardonnay spanning mid September to late October.

#### WINEMAKING

Harvested at night and pressed under nitrogen to avoid oxidation. A long, cool fermentation using specifically selected yeasts ensures the retention of fresh esters and thiols that drive the delicious aromatics of this wine. Partial malolactic fermentation softens the high natural acidity and adds layers of complexity. Frequent lees stirring and extended aging on the lees in tank gives this wine an impressive mouthfeel that you may not expect from an unoaked Chardonnay.

#### SOIL TYPE

Varying, ranging from sandy and granitic soils of the Eastern Salinas Valley, to clay rich soils of the Edna Valley.



#### TASTING NOTES

A clean, bright, and refreshing chardonnay that bursts with aromas of honeysuckle, green apple, and hints of lime zest. Lifted notes of citrus and white peach on the palate mingle with a hint of salinity that balances with a crisp acidity, leading a long and vibrant finish.

<b>APPELLATION</b>	68% MONTEREY COUNTY 32% SAN LUIS OBISPO COUNTY
<b>VARIETAL</b>	100% CHARDONNAY
<b>OAK TREATMENT</b>	NONE
<b>ALCOHOL</b>	13.5%
<b>CASES MADE</b>	12,500
<b>RELEASE DATE</b>	JUNE 2022