

# FOG RIVER™ VINEYARDS

2018 MONTEREY COUNTY CHARDONNAY



## WINEMAKING

Good winter and early spring rains started the growing seasons off well. The tempered coastal climate with warm daytime temperatures and cool nights, followed with the well known Monterey fog allowed the grapes to mature evenly, brimming with well-developed fruit flavors and bright acidity. The sustainably farmed grapes came from two vineyard blocks of the San Lucas vineyard. The fruit was picked in the early morning hours and immediately transported to the crush pad for whole cluster pressing. The pre-chilled stainless tanks allow for the settlements of the solids before inoculation. After fermentation, some of the wine gets transferred into 3-4-year-old French Oak barrels for secondary malolactic fermentation where it remains for another 3 months. The final blends of the different lots take place in early summer following the harvest.

## COLOR

Deep golden straw.

## AROMA

Hints of tropical fruit, vanilla with a light roasted toastiness.

## PALATE

Rich and round on the palate, complemented with good acidity. Notes of ripe pineapple, lemon curd, citrus and vanilla bean are gently layered for a crisp and pleasant finish.

Blend: 100% Chardonnay  
Appellation: Monterey County  
Alcohol: 13.5%  
Residual Sugar: 7.1 g/L  
Acidity: 5.7 meq/L  
pH: 3.51

