

Fogscape Vineyards

ARROYO SECO

Chardonnay

2018

APPELLATION

The Arroyo Seco American Viticultural Area (AVA) is located near Greenfield in Monterey County. One of the smaller California growing areas, it spans 18,000 acres with half planted to vines. While less well known than the adjoining Santa Lucia Highlands, Arroyo Seco wines are increasingly gaining recognition for excellence. A cool maritime climate, ample sunshine, shaded canyons and rocky soils produce wines with structure, balance, and finesse.

VINEYARDS

- * Twin Oak: 58% - Shaded banks of the Arroyo Seco River, Balanced
- * Zanetta: 24% - Cold climate, Rocky Soils, Elegant Burgundian
- * Suter: 18% - Santa Lucia Mtn. Shade, Alluvial Soils, Classic California

Chardonnay Clones: Dijon 4, 5, 76, 95, 96

Soils: River pebbles, sand, gravel, granite stones

Grape Sourcing: 100% Arroyo Seco AVA

VINTAGE

The 2018 growing season got off to a slow start, with a later than normal bud break flowering, and veraison. A moderate springtime was followed by a warm July, promoting ripening and raising sugar levels. Then, a cool August slowed the ripening process, allowing grapes to reach full maturity. Both the size of the crop and quality levels were above average in 2018. Overall, wines display excellent flavor development and acidity.

WINEMAKING

Grapes were harvested during cool nights and early mornings. Free-run juice from individual vineyard blocks was fermented separately. The wine then went through secondary malolactic fermentation, adding rich, buttery characteristics. The wine was aged for 10 months in new and seasoned French oak barrels on the lees, with regular stirring, adding complexity and a creamy texture. The best lots were selected and blended, with a gentle fining and filtration prior to bottling.

Winemaker: José Ramirez

Varietal Blend: 100% Chardonnay

Alc. By Vol. 14.3%, TA 4.8%, pH 3.54, RS 3.0 g/L

WINEMAKER'S NOTES

Bouquet: Exuberant tropical fruit with hints of sweet vanilla and coconut

Palate: Elegant, rich, balanced

Finish: Notes of pineapple and buttery richness

Suggested Pairings: Chicken with tarragon mustard, broiled salmon with lemon and extra virgin olive oil, grilled marinated shrimp.

