

Fogscape Vineyards

ARROYO SECO

Chardonnay

2020

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

- * Suter: 56% - Santa Lucia Mtn. Shade, Alluvial Soils, Classic California
- * Twin Oak: 24% - Shaded banks of the Arroyo Seco River, Balanced
- * Zanetta: 20% - Cold climate, Rocky Soils, Elegant Burgundian

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

Soils: River pebbles, sand, gravel, granite stones

Grape Sourcing: 100% Arroyo Seco AVA

VINTAGE

The 2020 vintage was a difficult year for California vintners due to heat spikes and wildfires, but despite the challenges, the Arroyo Seco region pulled through with a solid growing season and excellent quality fruit. The heat spikes were tempered by the area's marine layer, which cools off the vineyards at night, allowing the vines to withstand warm day temperatures, as occurred in mid-August prior to harvest. As for the wildfires, the main impact was a slight delay in the ripening of fruit.

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 5.1%, pH 3.5, RS 3.5 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.

