



# Grand Reserve

## 2022 LATE HARVEST CHARDONNAY ARROYO SECO

### TECHNICAL INFORMATION

#### APPELLATION

Monterey County

#### COMPOSITION

100% Chardonnay

#### T. A.

.7g/100mL

#### R. S.

14.58g/100mL

#### PH

3.57

#### ALCOHOL

9%

### WINEMAKING PHILOSOPHY

A unique expression of place, Grand Reserve is a winemaker's blend of single appellation wines sourced from our mountain, ridge, hillside and benchland grapes grown along California's cool coastline.

Our winemakers have an unmatched palette of flavors, toast levels and terroir nuances from which they then masterfully blend these exemplary rich, deep and complex wines which truly express each region.

### EXPERIENCE THE DIFFERENCE

- 100% estate sourced Chardonnay.
- Harvested on November 30, 2022 at approximately 29° Brix (botrytized, which adds the concentrated sweetness)
- Arroyo Seco's cool, maritime climate results in a long growing season, with extended hangtime on the vines, giving these grapes a more intense flavor.
- This wine was acidulated before the ferment to balance the sweetness, and fermentation was halted just under 9% alcohol.
- 100% stainless steel fermentation.
- All of our estate vineyards are **CERTIFIED SUSTAINABLE** by the Certified California Sustainable Winegrowing program, as we firmly believe that the highest standards make the best wines.



### WINEMAKER NOTES

*"This Late Harvest Chardonnay showcases layered fruit notes of candied mango and pineapple, with aromas of honeysuckle and dried apricot, finished with notes of exotic spices and bright acidity."*

—RANDY ULLOM, DIRECTOR OF WINEMAKING



OUR WINEMAKER'S EXPRESSION  
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