



KENDALL-JACKSON

SECO HIGHLANDS 2023 CHARDONNAY ARROYO SECO

Jackson Estate wines showcase our cherished vineyard estate properties located on rare, coastal California terroir of mountain tops, ridges, hillsides and raised benchland soils. This limited release allows our winemakers to emphasize the extraordinary terroir of our unique properties and craft very small lots for refined palates.

SECO HIGHLANDS

The Arroyo Seco (Spanish for Dry Creek) appellation of Monterey County is in the center of the chilled Salinas Valley. Just the right distance from the Pacific Ocean to balance warm, sun-drenched days for ripeness, with the cooling effect of a marine layer (fog) and cold nights for bright, fresh acidity. Complex regions create the most interesting wines.

KEY POINTS

Elevation: 250 - 350 feet

Soil: The Western slope of the Arroyo Seco region is an alluvial bench of sandy loam and gravel soils.

Climate: Quite windy yet nestled against the Santa Lucia Mountains reduces the wind factor. Fog is usually thick, in the evenings coming in daily from the Monterey Bay.

Profile: Hints of lush buttercream oak support an oral muscat citrus note due to the special “Z” and “Rued” Chardonnay clones.

TECHNICAL INFORMATION

Appellation: Arroyo Seco, Monterey County

Composition: 100% Chardonnay

Barrel Aging: 10 months in French oak (44% new)

Alcohol: 14.5% | **T.A.:** 5.70g/L | **pH:** 3.54

Total Production: 503 cases

