



KENDALL-JACKSON®

JACKSON ESTATE®

Seco Highlands

2022 CHARDONNAY
ARROYO SECO



Jackson Estate wines showcase our cherished vineyard estate properties located on rare, coastal California terroir of mountaintops, 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 above sea level
- Soil:** Western slope of Arroyo Seco region that is an alluvial bench of sandy loam and gravel soils.
- Climate:** Quite windy, yet nestled against the Santa Lucia Mountains which 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 a floral muscat citrus note due to the special “Z” and “Rued” Chardonnay clones.

TECHNICAL INFORMATION

- Appellation:** Arroyo Seco, Monterey County
- Composition:** 100% Chardonnay
- Barrel Aging:** Aged a minimum of 7 months in 100% French oak (65% new)
- Alcohol:** 14.2%
- T.A.:** .56 g/100mL
- pH:** 3.62
- Total Production:** 449 cases

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