

Region/Vintage Notes

Grown in the prestigious Santa Lucia Highlands appellation of Monterey County, our 2021 Windstream Chardonnay comes from a single sustainable vineyard, the Sarmento Vineyard. Planted along southeast-facing terraces of the Santa Lucia Mountains, the vines benefit from extended hang time and the region's hallmark maritime influence—cool morning fog and brisk afternoon winds from the nearby Pacific Ocean. The 2021 growing season was cool and steady, with budbreak in mid-March and slow, even ripening driven by mild temperatures and steady winds. A late-September harvest delivered high acidity and lower sugar levels, resulting in a precise, balanced wine. The vintage produced elegant Chardonnays with vibrant tension and fresh stone-fruit character—showcasing the region's cool-climate pedigree.

Winemaker/Tasting Notes

Our 2021 Chardonnay is 100% barrel fermented in small oak barrels, with 63% undergoing secondary malolactic fermentation. The wine offers vibrant notes of ripe apple, tropical fruit, and citrus, accented by subtle hints of vanilla and spice. A rich mouthfeel is balanced by natural acidity, resulting in a full-bodied Chardonnay with elegant texture and a lingering, flavorful finish.

Sustainability

Sustainability is a top priority at Windstream. Our estate vineyards are certified sustainable by the rigorous California Sustainable Wine Alliance (CSWA). At our certified sustainable Paso Robles winery, solar panels provide 100% of the needed electricity, and wastewater is effectively reclaimed and recycled for additional use.



90 POINTS
JEB DUNNUCK



Technical Information

Appellation

Santa Lucia Highlands

AVA

Santa Lucia Highlands

Fermentation

100% Barrel
63% Malolactic Fermentation

Aging

10 Months

Varietal Breakdown

Chardonnay

Vineyards

Sarmento ●

Alcohol

14.6%

pH

3.45

