



2022
LA SPLENDEUR DU SOLEIL
CHARDONNAY
MONTEREY

Named for the golden hills of the Santa Lucia Mountain Range that frames our family-owned San Bernabe Vineyard in Monterey, Diora is inspired from d'Or, the French phrase meaning golden and bestowed on beautiful, sun-filled regions. No effort has been spared along Diora's 30+ year journey from vineyard-to-bottle. The result are expressive wines over owing with flavor, depth, personality, and a devotion to indulgence.

TASTING NOTES

This Chardonnay has a beautiful, pale golden hue with aromas and flavors of pineapples, yellow apples, caramel, and toast. The full-bodied mouthfeel, round tannins, and clean finish keeps the palate fresh.

VINTAGE REPORT

The 2022 growing season was marked by weather extremes. The typical rainy season, which usually runs from January to March, was one of the driest on record after a relatively wet November and December. This promoted an early budbreak, which was then subjected to three frosts in February, April, and May. Spring and summer proceeded normally until a weeklong September heatwave arrived. The result was a low yield across most varietals. Despite these challenges, the harvest was spectacular in quality.

WINEMAKING

Our veteran winemaker, James Ewart, oversees the team and the small-lot winery built in the vineyard. The fruits were mechanically harvested, before being crushed, pressed, and settled. The juice was then acid-adjusted if needed, yeasted, and set to ferment on oak-in-jacketed stainless-steel tanks, using the Scalya system for fermentation management. Near the end of alcoholic fermentation, the wines were inoculated with ML Bacteria, and the lees were mixed using the Scalya system. After ML fermentation and sur lies aging, the wines were racked to blend, then centrifuged, stabilized, and bottled.

SUSTAINABILITY

As our Diora grapes are grown, harvested, and made into wine, environmental factors are a key priority. This includes maintaining and protecting the biodiversity of the vineyards to ensure soil health, and the careful management and conservation of water throughout the grapes' growth and production into wine. This wine is Certified Sustainable by the California Sustainable Winegrowing Alliance, a comprehensive program of the California Wine Institute and the California Association of Winegrape Growers. Sustainable practices are foundational to James' winemaking practices. His philosophy is to enrich, not change, what the land expresses, respecting the balance and harmony that come when the right grape is planted in the right place.

BARREL REGIME

Portions of the blend aged for a minimum of 4 months in a combination of both French and American oak barrels.



TECHNICAL NOTES

Varietal: Chardonnay

Appellation: Monterey

Barrel aging: Portions aged for ~4 months in French and American oak barrels

pH: 3.61

TA: 0.49g/100ml

RS: 0.23g/100ml

Alcohol: 14.5% by volume

