

2021 MADDALENA MONTEREY CHARDONNAY



Region/Vintage Notes

Our 2021 Maddalena Chardonnay comes from our estate-grown vineyards, Sarmento in Santa Lucia Highlands AVA and Rancho Soledad in Monterey AVA. Both of these vineyards benefit from a maritime climate, with foggy mornings and sunny, breezy afternoons. This translates to plenty of hang time for our Chardonnay grapes, leading to wines with great flavor development and lovely acidity. In 2021, a vintage noted for being cooler than usual, we harvested our Chardonnay a couple of weeks early, providing small berries with a lot of flavor concentration.

Winemaker/Tasting Notes

60% of this chardonnay was barrel fermented in small American oak barrels giving the wine a beautifully rounded mouthfeel and lovely touches of well-integrated toasty oak. Flavors of tropical guava, Meyer lemon, and fresh orange greet the nose, while notes of white flowers and spice balance out this wine. 55% percent of the wine went through malolactic fermentation, imparting a rich mouthfeel. Natural acidity gives the wine structure and a lingering finish.

Sustainability

Sustainability is our top priority. Our Paso Robles and Monterey vineyards are certified sustainable by 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 uses.



Technical Information

Appellation
Monterey

Clones
4, 5, 76, 96

AVA
Arroyo Seco
Santa Lucia Highlands

Aging
10 Months

Fermentation
60% Barrel - 40% Stainless Steel
55% Malolactic

Vineyards
Sarmento ●
Rancho Soledad ●

Oak
20% New American & French Barrels
40% Neutral Barrels
Lees Stirring

Alcohol
14.9%
pH
3.75

