

2023 MADDALENA MONTEREY CHARDONNAY



Region/Vintage Notes

The 2023 Maddalena Chardonnay highlights the exceptional terroir of Monterey County and the Arroyo Seco AVA. Cooling winds and fog from Monterey Bay extend inland, enveloping the vineyards and creating ideal conditions for growing Chardonnay. This vintage was defined by abundant rainfall, cooler temperatures, and a later-than-usual harvest, factors that contributed to a wine with vibrant acidity and remarkable balance.

Winemaker/Tasting Notes

The 2023 Maddalena Chardonnay was fermented in 25% American oak, 25% French oak, and 50% in stainless steel. The wine presents bright citrus and delicate floral aromas, complemented by subtle oak undertones. On the palate, this wine is fruit-forward with a medium to light body, offering a crisp and refreshing profile. A touch of butter on the finish adds richness, balanced by natural acidity for a clean, lasting impression.

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

AVA
Arroyo Seco

Fermentation
50% Stainless Steel

Oak
25% American Oak
25% French Oak

Aging
10 Months

Vineyards
Rancho Soledad ●
El Camino ●

Varietal Breakdown
100% Chardonnay

Alcohol
13.3%

pH
3.64



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