ARROWSMITH

2022 CHARDONNAY

Santa Maria Valley AVA





Vineyard

Rancho Real sits in the rolling hills at the southernmost edge of the Santa Maria Valley, its west-facing slopes open to the Pacific, so that mornings begin in fog and the afternoons are cooled by the breeze off the ocean. That long, cool season suits Chardonnay, which ripens slowly here and keeps its acidity. We picked on 8 September 2022, the day before an unseasonal heatwave settled over the Central Coast, and the fruit came in clean and in perfect condition.

Grapes

100% Chardonnay, Robert Young clone, planted 2008

Winemaking

- Winemaker: Ariki Hill
- Harvested: 8 September 2022 at 23.6ºBx
- Juice at harvest: pH 3.31, TA 7.0 g/L
- Aged in 1/3 new French oak, 1/3 neutral French oak and 1/3 stainless steel
- Alcohol: 14.4%
- Production: 75 cases
- 100% vegan

Tasting Notes

Pale gold in the glass, this wine opens on citrus and moves into stone fruit and lychee, with a floral lift that marks the vintage and acidity that keeps it in balance. Serve it only lightly chilled, at 50 to 55ºF, where the fruit shows best. Drink now through 2028.

Serving Suggestions

Serve with a wild mushroom risotto, roasted butternut squash with sage brown butter and toasted hazelnuts, or a sweetcorn and leek tart. For the cheese course, a ripe Normandy Camembert at room temperature with a good baguette, a handful of almonds and a fresh fig.

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