

A FAMILY ESTATE IN
MONTEREY'S ARROYO SECO
ANCIENT RIVER CHANNEL

CHARDONNAY ARROYO SECO | 2023

ESTATE GROWN
MONTEREY COUNTY

CEDAR LANE VINEYARD

VINEYARD NOTES

Our Cedar Lane Vineyard Estate was planted in 1988. It is located in a low-lying floodplain on the western bank of the Arroyo Seco River. This waterway in Monterey County has washed granite stones for eons out of the steep Santa Lucia Mountains. The vineyard's terrain is covered with these cobbles and the sand derived from them. This well drained, rocky soil hampers vigor and leads to low yields and concentrated flavors. Dense fogs and strong winds off Monterey Bay create a strong marine influence. Under these conditions the fruit benefits from an extremely long growing season allowing for greater flavor development while retaining elevated levels of acidity.

WINEMAKING NOTES

Hand-harvested Chardonnay is whole cluster pressed, briefly cold settled and then racked off its heavy lees directly into neutral French oak barrels. Fermentation begins on native yeasts. Upon dryness the barrels are topped and stirred by hand every 3 to 4 weeks. The wine is not inoculated for malo-lactic fermentation to retain more freshness. This regime is followed for 8 months prior to bottling.

TASTING NOTES

Chardonnay is the mostly widely planted grape in the Arroyo Seco appellation for a reason. This bottling showcases citrus notes with underlying tropical characters. Bright aromas of Meyer lemon, green mango, hazelnut and flint exude from the glass. The palate is vibrant with key lime pie, tangerine and wet stone notes carrying through the wine's rich texture.

— MARK & WILL CHESEBRO, WINEMAKERS



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LEARN MORE ABOUT CEDAR LANE VINEYARD
& CHESEBRO FAMILY WINES

COMPOSITION
100% CHARDONNAY
CLONE(S) 23

HARVEST DATE(S)
SEPTEMBER 20, 2023

AGING 8 MONTHS,
100% FRENCH OAK

ALCOHOL 13.5%
TA 6.5 | PH 3.50

BRIX AT HARVEST 23*



WWW.CEDARLANE—VINEYARD.COM