R A N C H 32

Arroyo Seco 2016 CHARDONNAY

On the west side of the Salinas Valley, directly in the path of Monterey's relentless afternoon winds, sits Ranch 32. This is the place where we first planted vines back in 1972. Ranch 32 is about highlighting the natural characteristics of the terroir and conveying the taste of place. Each vintage, we produce small lots of wines from our sustainably farmed estate vineyards that represent the best of the appellation.

Our Chardonnay hails from the Arroyo Seco AVA and two of our estate vineyards where the cool, maritime-influenced afternoon winds refresh the vines. This allows the grapes to ripen slowly and evenly, intensifying the fruit flavors.

TASTING NOTES

Bright, crisp and balanced, our 2016 Chardonnay delivers pear, citrus, tropical fruit and toasted vanilla beans on the nose. On the palate, it is rich and concentrated with notes of pineapple, butterscotch and minerality.

VARIETAL: Chardonnay AVA: Arroyo Seco ALCOHOL: 13.5% pH: 3.55 TA: 5.5 g/L

AGING: 10 months – 100% French oak, 35% new

WINEMAKER: Vincent Catalaà

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