



VARIETAL

100% Estate-Grown Chardonnay, Paraiso Vineyards

VINTAGE

2012 - 82 Cases Produced

APPELLATION

Santa Lucia Highlands

TASTING NOTES

Chateau Bellamonte Chardonnay is made solely from estate-grown grapes. It has aromas of pear and citrus, which are followed by French oak and toasty hazelnut notes. From first sip, it is lush, elegant, with a creamy mouth-feel and has flavors of white peach and lemon citrus. Soft oak tannins are perfectly balanced by acidity, and there is a long finish that continues to linger. This Chardonnay delivers power, richness, and bright (cool-climate, zone 1) acidity.

VINTAGE NOTES

The 2012 growing season was nearly perfect from start to finish. No rain and consistent temperatures allowed for a great fruit set, and our typical long growing season led to exceptional quality grapes with excellent natural acidity and richness.

VINEYARD

This wine was made entirely using Dijon clones 76 & 96 from the Paraiso Vineyard Estate, Blocks 10 & 19, located at the Southern end of the famed Santa Lucia Highlands, South of Monterey. The well-drained vineyard features sparse soils comprised of shale loam. These soils create rich, concentrated flavors in the grapes. The vineyard lives much of the morning time in the cool fog and wind from the Pacific Ocean. Known for its long, cool growing season, the appellation is the ideal location for grapes to develop their character, intensity and depth of flavor.

TECHNICAL DATA

Alcohol: 14.2%

pH: 3.41

Acidity: 0.63 g/L

Aging: 10 Months Sur Lie, 100% French Oak (40% New)

Cooper: Saury