

# BENZIGER

*family winery*

CHARDONNAY

CALIFORNIA | 2022

Alcohol 14% | TA 6 g/L | pH 3.5

## TASTING NOTES

This wine has a beautifully balanced style that is fresh, yet oaked with creamy notes. Ripe white pear and mango aromas combine with creamy meringue notes. The cool coastal location of the vineyards enhances the acidity in the wine giving it a long, savory finish.

## WINEMAKING

This Chardonnay is primarily sourced from California's premiere winemaking region for this Burgundian grape, Monterey County. Monterey's proximity to the Pacific Ocean creates cooling fog maritime influences that allow the grapes to ripen in cool conditions. In this environment, flavors mature and maintain a crisp acidity. This area of Monterey is covered in limestone-rich lockwood shale, which adds an element of complex minerality. In the cellar, this wine is cold fermented in neutral French oak, then sur lie aged for 6 months in new French oak. 75% of the wine went through malolactic fermentation.

## VINTAGE

The 2022 California winemaking vintage experienced a consistent and mild growing season, promoting healthy grapevine canopies. An unexpected heat spike of over 100 degrees Fahrenheit on Labor Day accelerated harvest in some blocks, leading to higher sugar levels, but relief came in September with rain, refreshing the vines and allowing for extended grape ripening, creating balance for flavor development.

## BENZIGER FARMING PRACTICES

We are dedicated to winemaking that reveals the true character of the vineyard, the varietal and the vintage in certified-sustainable wines defined by individuality and the passion of the people who make them. This wine was made with grapes grown by certified sustainable farming methods. Our sustainable philosophy promotes natural vineyard management, restoration of the land and biodiversity on the estate. We believe these practices result in wines that reflect the authentic flavors, aromas and character of the vineyard.

