

Estate expression • Elevated vineyards • Rare

Our Highland Estates wines showcase our estate properties located on mountains, ridges, hillsides and benchlands in cool coastal California vineyards. This series is all about *terroir*. Each label has a pictorial representation of the estate vineyard from which the fruit was sourced. The combination of soil, elevation and climate on each estate is a key contributor to the wine's powerful style.

SECO HIGHLANDS

2006 CHARDONNAY

ARROYO SECO

STATISTICAL INFORMATION

Appellation:

Arroyo Seco

Composition:

100% Chardonnay

Barrel Aging:

Aged 8 months in medium toast
French oak barrels, 56% new

Cases Produced: 561

Alcohol: 14.5

TA: .64 g/100 ml

pH: 3.55

ACCOLADES

94 Points

"...a brilliant Chardonnay from Monterey... It has that nice greenish hue to the straw color, a gorgeous nose of orange blossoms intermixed with brioche, leesy waxiness and some superb tropical fruit, with beautiful acidity and minerality. This is a stunner that could easily pass for a great French grand cru in a blind tasting."

Robert M. Parker, Jr.

The Wine Advocate, 12/28/07

KEY POINTS

Elevation: 250 – 350 feet above sea level.

Source: Arroyo Seco in Monterey County,
100% Chardonnay

Clonal Selection: Rued, 4 and Dijon 96. The Rued imparts a Muscat/Gewürztraminer nose. Clone 4 adds viscosity and structure. The Dijon 96 brings a floral Viognier hue.

Soil: Western slope of Arroyo Seco region that is an alluvial bench of sandy loam and gravel soils.

Flavor Profile: Hints of buttery oak support a floral citrus note that whimsically teases the Chardonnay aficionado. Lightly filtered.

Climate: Quite windy, yet nestled against the Santa Lucia mountains reducing the wind factor. Fog is usually thick in the evenings, coming in daily from the Monterey Bay.

