



METZ ROAD

Chardonnay | vintage 2016 | Riverview Vineyard

ESTATE GROWN • MONTEREY

We specialize in small-lot, single-vineyard Pinot Noirs and Chardonnays from our estate Riverview Vineyard. Set along the eastern benchlands of the Salinas Valley, this cold-climate site owes its vinous personality to decomposed granite soils, morning fog and strong winds off of Monterey Bay some 40 miles to the north. Our unique conditions guarantee that our wines are markedly different than their brethren from the western side of the valley. To preserve the natural character, structure and flavor of the Riverview Vineyard, we use sustainable farming practices and innovative winemaking techniques.

VINEYARD: Our estate Riverview Vineyard is a 340-acre, cold-climate (Region 1), sustainably-farmed, benchland site that overlooks the Salinas River. It is situated on the east side of the Salinas Valley just below the Pinnacles National Park. This property features granitic soils, great exposure and little protection from the strong winds that scrub the valley every afternoon. It is significantly cooler than comparable sites in the Santa Lucia Highlands and Arroyo Seco. Riverview's location, four miles east of the Santa Lucia Mountains, provides additional afternoon sunlight to help ripen the fruit. It is planted to an assortment of varieties, clones and rootstocks specifically matched to the various micro-climates, soils and aspects of the terrain. The namesake Metz Road runs alongside the property.

WINEMAKING: The grapes were hand-picked in the early morning hours, brought to the winery and gently whole-cluster pressed. The juice was chilled and lightly settled, then racked off of the heavy lees to a stainless steel tank. A slow, cool fermentation helped preserve the fresh aromatics and lively texture. Following fermentation, the wine was aged in 100% French oak barrels (42% new).

TASTING NOTES: Our 2016 Chardonnay is perhaps our finest to date from the Riverview Vineyard. The nose is complex, forward and pure with hints of stone fruit, grilled almonds and toasted oak. On the palate the wine delivers the perfect mix of flavor, richness and structure. This is one of those Chardonnays that pairs perfectly with everything from fresh seafood to ripe cheeses.

- Dave Nagengast, Winemaker

VINEYARD	Riverview Vineyard
CLONE	Dijon 76, 78, 96
HARVEST DATE	Hand-harvested on September 9-15, 2016
HARVEST BRIX	24.5°
ALCOHOL	14.5%
pH	3.71
TA	7.2 g/L
BOTTLING DATE	January 30, 2018
PRODUCTION	78 barrels

