

Appellation	Arroyo Seco
Vineyard	Roger Rose
Soils	Arroyo Seco & Chular Loams
Climate	Very Cool, Region I (UCD)
Alcohol	13.6%
Oak Aging	25% new French oak, 50% neutral French oak, 25% stainless steel barrels
Production	220 cases
Sugg. Retail	\$26



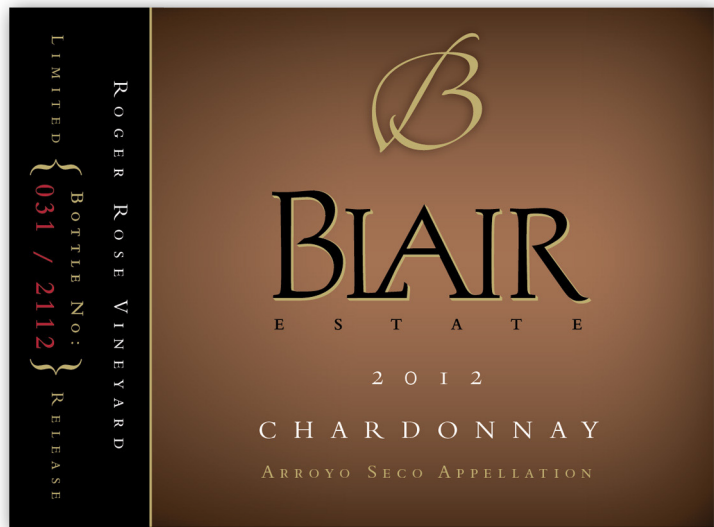
The Arroyo Seco

The Arroyo Seco appellation, which literally means “dry riverbed,” begins in a steep, narrow gorge at the foot of the Santa Lucia mountain range. Moving east, the topography widens and opens up to the Salinas River Valley.

The district shares many of the same climatic influences as the neighboring Santa Lucia Highlands appellation. The Arroyo Seco’s close proximity to Monterey Bay makes for a very cool climate – perfect for growing world-class Pinot Noir. Morning fogs and afternoon winds mitigate daytime temperatures; the extended growing season in the Arroyo Seco is one of California’s longest.



Blair Estate
Monterey County, USA
blairwines.com



2012 Roger Rose Vineyard Chardonnay

This is our debut release of Blair Chardonnay. Only 220 cases were produced from just eleven barrels from the outstanding 2012 vintage.

Vineyard

The neighboring Roger Rose Vineyard is one of those classic Arroyo Seco AVA sites - cobblestone soils, wind-swept cool climate - perfect for growing elegant, structured Chardonnay.

The 2012 growing season was a textbook one in the cool climate, Monterey Bay - influenced Arroyo Seco appellation.. Above average winter rainfall gave way to perfect spring and summer temperatures. Few heat events allowed for gentle ripening to a harvest that lasted through mid October.

Cellar

Using almost entirely free run juice, twenty-five percent of the RR Chardonnay was barrel fermented in new French oak. Fifty percent of the juice was fermented in neutral French oak cooperage. And twenty-five percent was fermented in small stainless steel barrels to preserve the fruit’s beautiful fruit / acid balance.

Wine

In the glass, the 2012 Blair Roger Rose Vineyard Chardonnay displays classic Monterey tropical fruit and citrus character, with just a touch of warm, vanillin oak. The wine’s structure, refreshing acidity, and lower alcohol makes it an incredibly versatile match for a variety of dishes: cream-sauced pastas, roast salmon, shellfish, and chicken.

- 90 Points - Wine Enthusiast Magazine
- 90 Points - Tasting Panel Magazine
- 90 Points - International Wine Review
- Gold Medal - SF Chronicle Wine Competition