

Appellation	Arroyo Seco
Vineyard	Delfina's - Home Estate
Soils	Arroyo Seco & Chular Loams
Climate	Very Cool, Region I (UCD)
Alcohol	14.2%
Clones	95 and 809
Oak Aging	9 months, French oak
Production	125 cases
Sugg. Retail	\$45



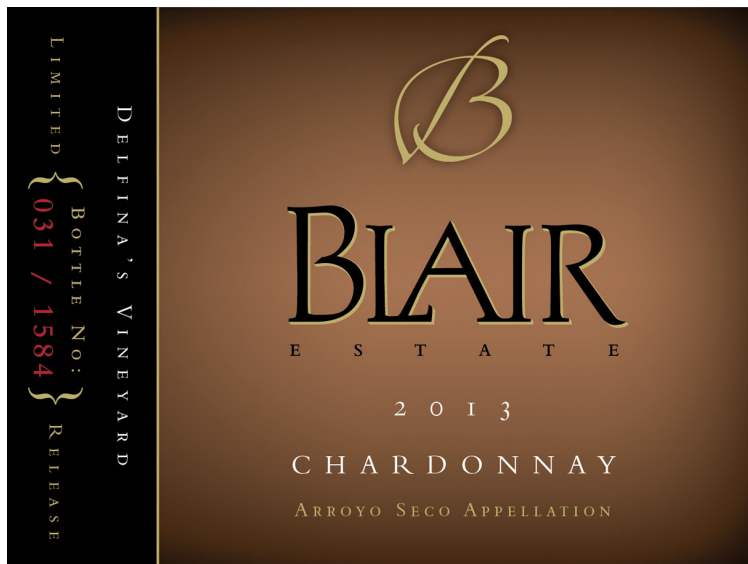
The Arroyo Seco

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 Chardonnay. 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



2013 Delfina's Vineyard Chardonnay

This is the debut release of our Blair Estate “Delfina’s Vineyard” Chardonnay. Only 125 cases were produced from just six barrels from the outstanding 2013 vintage off the estate.

Vineyard

Delfina’s Vineyard is the very heart and soul of the Blair Estates’ label. Named after our family matriarch and beloved grandmother, the vineyard sits on the very first property purchased by our grandparents in the 1920s.

The 2013 growing season was a fairly textbook one in the cool climate, Monterey Bay - influenced Arroyo Seco appellation.. Less than normal winter rainfall and warm temperatures led to an early budbreak. Few heat events during the growing season allowed for gentle ripening to a harvest that lasted through mid October. The "field blend" consisted of Chardonnay clones 95 and 809.

Cellar

The free run and lightly pressed juice underwent primary fermentation with cultured yeasts in new French oak barrels. Malolactic conversion, extended lees stirring, and nine months of aging in the new Francois Frere and Seguin Moreau barrels completed this complex, layered white.

Wine

As opposed to our lighter, sleeker “Roger Rose Vineyard” Chardonnay, our inaugural “Delfina’s” is an unapologetically “big” wine. Intense apple, pineapple, and citrus aromas and flavors meld seamlessly with a pretty stream of vanilla, creme brulee, and spice from the new French oak cooperage. Our trademark cool climate acidity keeps the wine in balance, along with a streak of minerality. A perfect match with cream-sauced pastas or roast turkey or chicken.

Accolades

New Release Spring 2015 - Not Yet Reviewed...