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| Appellation | Arroyo Seco |
| Vineyard | Roger Rose |
| Soils | Arroyo Seco & Chular Loams |
| Climate | Very Cool, Region I (UCD) |
| Alcohol | 13.8% |
| Oak Aging | 25% new French oak, 50% neutral French oak, 25% stainless steel barrels |
| Production | 241 cases |
| Sugg. Retail | \$26 |



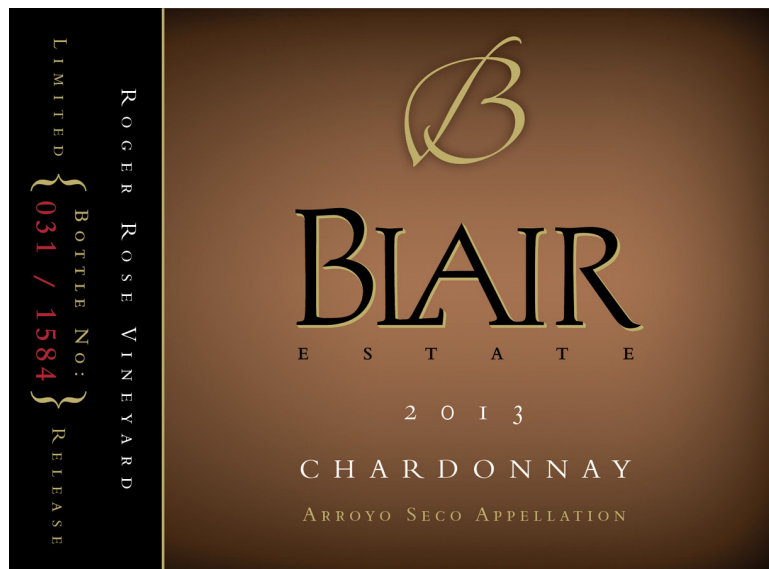
The Arroyo Seco

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



2013 Roger Rose Vineyard Chardonnay

This is our second release of Blair Chardonnay. from the Roger Rose Vineyard. Only 241 cases were produced from just eleven barrels from the outstanding 2013 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 2013 growing season was fairly textbook one in the cool climate, Monterey Bay - influenced Arroyo Seco appellation.. Less than normal 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 2013 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.

91 Points - Wine Enthusiast Magazine