



Key Selling Points

- Elegant wines from premier California appellations – Arroyo Seco, Santa Lucia Highlands, Paso Robles.
- Sourcing high-quality fruit from up-and-coming AVAs costs less and gives AusteritY all the character expected of premier appellation wines.
- Limited case production wines.

Lead Varietal

Chardonnay

Taste Profile

Expressive, fruit forward wines of exceptional value. A perfect pairing for everyday meals or any special occasion.



Varietal	Chardonnay	Cabernet Sauvignon	Pinot Noir
Vineyards	<p>Arroyo Seco literally translates to “Dry Riverbed,” but this small appellation in the center of Monterey County’s Salinas Valley is an oasis of viticulture.</p> <p>Famous for growing Chardonnay grapes full of tropical fruit and refreshing acidity, Arroyo Seco’s mix of gravelly and sandy loam soils develops complexity. The warm midday sun reflects off large river stones, absorbing heat during the day and radiating that heat in the evening, preventing the vines from freezing during frigid nights. Afternoons bring cool winds from Monterey Bay, refreshing the vines, intensifying the fruit flavors and allowing the grapes to ripen slowly and evenly.</p>	<p>Located halfway between San Francisco and Los Angeles along the Central Coast, the Paso Robles AVA is California’s fastest growing wine region and largest geographic appellation.</p> <p>With a greater day-to-night temperature swing than any other appellation in California, distinct microclimates, diverse soils and a long growing season, Paso Robles is a unique wine region blessed with optimal growing conditions for producing deep, complex Cabernet Sauvignon. Our vineyards are exposed to a combination of warm daytime temperatures, cool nights and granular calcareous soils which allow precious Cabernet grapes to maintain their natural acidity.</p>	<p>Santa Lucia Highlands is perched high above the Salinas Valley in Monterey County, and is quickly becoming a crown jewel of California viticulture.</p> <p>SLH enjoys one of California’s longest growing seasons. The alluvial terrace has well-drained granitic soils with vineyards planted on hillside slopes to take advantage of the sunshine. Monterey Bay’s coastal morning fog and afternoon maritime breezes cool the vines, allowing long, gentle ripening of the grapes. The berries are small with thick skins, leading to wines with great structure and deep, intense fruit character.</p>
Winemaking	Barrel fermentation; 100% malolactic fermentation; 8 months barrel aging in 65% French oak, 35% American oak.	Stainless steel fermentation; 6 months barrel aging in 100% American oak.	Stainless steel fermentation; 10 months barrel aging in 100% French oak.
Taste Profile	This creamy, layered Chardonnay features aromas of crème brûlée, golden apples and toasted marshmallows. The palate reveals tropical fruit and pineapple flavors complemented by a velvety texture and rich, buttery finish.	Our robust Paso Robles Cabernet Sauvignon features ripe cherry aromas followed by licorice and sweet oak. The layered palate features bright red fruits with a bold framework of structured tannins. The depth of flavor is underscored by a long finish.	This elegant and opulent Pinot Noir features aromas of cranberries and graham cracker with earthy overtones. The palate reveals ripe red fruit flavors complemented by balanced tannins and a long, lingering finish.
Pairings	Herb-crusted halibut with minted sweet pea purée, or a spread of mild, semi-soft goat and cow’s milk cheeses.	Grilled meats served with hearty root vegetables or bold pasta dishes.	Roast duck or any game bird served alongside truffle risotto.

Appellation Highlights

San Jose Mercury News

“Arroyo Seco’s current unsung status have kept grape prices down, which translates into good value in the wines.”

– Laurie Daniel, Wine Writer



WINEENTHUSIAST

87 points

2013 Pinot Noir - Santa Lucia Highlands

“Fairly straightforward and ideal for nightly sipping.”

Wine Spectator

“Many of the top players in Pinot... make a wine from [Santa Lucia Highlands].”

– Tim Fish, Senior Editor