


AUSTERITY
 WINES OF THE HIGHEST DISCIPLINE
Product of California

CHARDONNAY – RLS VINEYARD
ARROYO SECO, MONTEREY COUNTY



The name Arroyo Seco literally translates as “Dry Riverbed.” However, this small appellation in the center of Monterey County’s Salinas Valley is an oasis of viticulture. Arroyo Seco is famous for growing Chardonnay grapes full of tropical fruit and refreshing acidity. These grapes thrive in a mix of gravelly and sandy loam soils, developing complexity in one of California’s longest growing seasons. As the warm midday sun reflects off large river stones, affectionately termed “Greenfield Potatoes” by the locals, they absorb heat during the day and radiate that heat in the evening to prevent the vines from freezing during frigid nights. Later in the afternoon, cool winds pour in from Monterey Bay, refreshing the vines, intensifying the fruit flavors and allowing the grapes to ripen slowly and evenly.

APELLATION:	Arroyo Seco
AVA APPROVAL:	1983
SIZE:	18,240 acres
PLANTED:	7,000 acres
CLIMATE:	Moderate, partially sheltered from breezes
DOMINANT SOILS:	Garey Sandy Loam, Oceano Loamy Sand, Lockwood Shaly Loam
MIN/MAX ELEVATIONS:	266 ft. / 1,670 ft.

