

VINTAGE COWBOY WINERY

2022 CHARDONNAY

This Chardonnay has bright up front flavors of crisp Bosc pear, pineapple, and Meyer lemon zest. The fresh citrus and honeydew melon aromas compliment the refined acid structure. The restrained, yet elegant oak influence imparts notes of almond and vanilla while a balanced acidity highlights the citrus notes on the palate. This wine finishes soft, allowing the beautiful balance of fruit and acidity to shine.

VINEYARDS

Vintage Cowboy Winery was inspired by our family heritage of cowboys, western lifestyle, and our love for ranching in San Luis Obispo County. We believe in cowboy values and keeping the western way of life alive. Vintage Cowboy is a family owned and operated winery.

For five generations the Arnold family has lived and worked on the original ranch land in San Luis Obispo County, CA , raising beef cattle, horses, and farming a variety of crops. We planted our 32 acre vineyard in 1995. The vineyard sits beneath the Santa Lucia Mountain Range about 14 miles from the Pacific ocean where it benefits from the coastal influence coming through the mountain passes. Our terrior is roughly 10 miles from the Edna Valley AVA and about 35 miles Southeast of the Paso Robles AVA which creates an extreme temperature fluctuation during the growing season resulting in uniquely flavorful wines.

WINEMAKER'S NOTES

These grapes were hand-picked, de-stemmed and cold-soaked on the skins to extract bright aromatics and crisp flavors true to this varietal. We used all free-run juice and fermented in stainless steel tanks to produce a clean, crisp Chardonnay.

TECHNICAL NOTES

variety: CHARDONNAY

appellation: EDNA VALLEY

alcohol: 13.5%

brix at harvest: 24°

date harvested: 10.15.22

fermentation:

100% STAINLESS STEEL

barrel aging:

20% NEUTRAL OAK

