



# 2017 Santa Lucia Highlands Chardonnay

## Tasting Notes

A light golden hue, the 2017 vintage is layered on the nose, with enticing scents of warm brioche, roasted almonds, citrus and honeysuckle. Entry is soft, and the palate features a distinctive creaminess, filling and slightly coating the mouth. Flavors of lemon blossom mingle with toasted oak and a hint of buttery richness. A vibrant acidity offers balance and freshness, lingering on the finish with a final, playful kick of brightness.



## A place unlike any other

Mer Soleil began in the late 1980s, with a drive down to California's central coast in search of ideal conditions to plant Chardonnay. We were drawn in by the beauty and character of the Santa Lucia Highlands, an exceptional growing region about a 40-minute drive from Monterey. Planting our first grapes on land previously dedicated to row crops and cattle grazing, we increased our vineyard little by little to achieve the highest quality. The Santa Lucia Highlands is one of America's true farming communities, and we feel privileged to be part of it.

## Moody weather creates expressive wine

The name Mer Soleil stems from the two forces of nature, the sea and sun, that leave their imprint on this wine. Bearing the influence of Monterey Bay, the Santa Lucia Highlands has a drama all its own, with morning fog, bright sunshine and afternoon breezes that turn into howling gusts of wind. This combination provides natural cooling to the sundrenched days, leading to an extended growing season and the ability to pick grapes late. As a result, we can make Chardonnay of heightened complexity, with intense aromas and flavors.

## Creamy yet bright

Just like the weather where it is made, Mer Soleil Chardonnay is a dramatic and artful combination. Creamy and rich, the wine is balanced by a lively acidity. Fermentation and aging take place in French oak barrels for 12-15 months, using a mix of new and used for just the right amount of oak integration. Only a portion of the wine goes through malolactic fermentation to ensure a firm acidity along with a round mouth feel. We also practice hand stirring of the barrels to impart a creamy texture.



*"Our goal is to make wine that is just as dramatic and enticing as the Monterey Coast. There is arguably no better place to make Chardonnay."*

*Charlie Wagner*

*-Charlie Wagner, Owner and Winemaker*

