

# McINTYRE

## 2017 Chardonnay, SLH Santa Lucia Highlands

### Overview

Steve McIntyre is one of the most knowledgeable viticulturists in California. As owner/operator of Monterey Pacific, he and his team farm 12,000 acres in Monterey County and have planted or farmed nearly one quarter of the vineyards in the Santa Lucia Highlands AVA. The McIntyre Estate Vineyard lies in the “sweet spot” of this rolling, benchland region. It produces incredibly intense and complex Pinot Noirs and well-structured, concentrated Chardonnays. It was among the first properties in the Santa Lucia Highlands to be SIP (Sustainability In Practice) Certified.

### Vineyard

All great wines are made in the vineyard. With that in mind, we have created an intensive farming regime that takes full advantage of the weather, soils and exposures at each of our sites. Our vines are all vertical shoot positioned (VSP) with rows oriented along a north/south axis to ensure even sun exposure throughout the day.

### Winemaking

At McIntyre our winemaking techniques are minimalistic. Our philosophy of “thoughtful but limited intervention” guarantees that the character of our fruit is highlighted in all of our wines. To ensure a more complex Chardonnay, we did multiple pickings at each vineyard site. The early picks contributed refreshing acids, green apple and ripe pear. The later provided viscosity, citrus and ripe tropical fruit. Primary and malolactic fermentations were managed naturally using the wild, indigenous yeast strains that thrive in our vineyards.

### Steve’s Tasting Notes

*If we were to design the perfect SLH Chardonnay it would look an awful lot like our 2017. This wine opens with high-toned aromatics that include lime blossom, wet stone and a dash of oak. The palate is full and rich with emphasis on fruit and minerality rather than lees and oak. Best of all, it has the bracing acidity and long, laser-like finish we all expect and love in Santa Lucia Highlands Chardonnay.*

### Vital Statistics

Composition	100% Chardonnay
AVA	Santa Lucia Highlands
Total Acidity	7.3 grams/100ml
PH	3.24
Alcohol	14.1%
Cases Produced	550
SRP	\$28

