



2016 Block K1 Chardonnay

McIntyre Vineyard
Santa Lucia Highlands AVA

Overview

Steve McIntyre is one of the most knowledgeable viticulturists in California. As owner/operator of Monterey Pacific, he and his team manage 12,000 acres of vines in Monterey County and have planted or farmed nearly one quarter of the vineyards in the Santa Lucia Highlands AVA. The Kimberly Vineyard is in the warmer Arroyo Seco AVA just to the south. It produces deep, powerful, well-structured Merlots. Both were among the first properties in the Santa Lucia Highlands to be SIP (Sustainability In Practice) Certified.

Vineyard

Our block designated wines represent the pinnacle of our production. This Block K-1 Chardonnay came from an exceptional section of our Estate vineyard. The grapes were harvested on two separate dates to promote balance and complexity. Our first picking provided structure, acidity and elegance. The second delivered strong aromatics, richness and concentration.

Winemaking

At McIntyre our winemaking style is simple and discreet. The fruit for our 2016 Block K-1 Chardonnay was all hand harvested, hand sorted and cluster pressed in the early morning hours. Primary and malolactic fermentations were carried out with the wild indigenous yeast that naturally thrive in the vineyard. The juice was fermented and aged for eight months in new Siruge French oak barrels. For added richness and complexity, the lees were stirred by hand on a regular basis.

Steve's Tasting Notes

"Over the years, K-1 has proven itself to be our most consistent block for Chardonnay. Vintage after vintage, K-1 stands out for its aromatics, concentration and balance. Without fail, it is the most graceful, complex and interesting Chardonnay we make. The 2016 embodies the concept of iron fist in a velvet glove. It is smooth, silky and powerful. It is also beautifully structured thanks to firm acids and low pH."



Vital Statistics

Composition	100% Chardonnay
Vineyard	McIntyre Estate Vineyard, Block K-1
AVA	Santa Lucia Highlands
Total Acidity	0.71 g/100ml
PH	3.27
Alcohol	13.9 %
Cases Produced	100
SRP	\$52.00

