



TASSAJARA

CHARDONNAY 2022

VINTAGE NOTES

WINERY INFORMATION: Tassajara Chardonnay comes from the sustainably certified vineyards of the Scheid Family located in Monterey, CA. The name Tassajara comes from the famed Tassajara Hot Springs, where legend has it the natives would go for renewing spiritual energy. The Scheid Family uses 100% renewable energy in the form of Wind Powered Turbines.

MONTEREY AVA: The vineyards benefit from the cool climate and maritime influences from the Monterey Bay, as well as the surrounding mountains which serve to make this a unique micro-climate. Made from 100% estate grown grapes.

FERMENTATION: Stainless steel

WINEMAKING: The grapes were harvested at their peak based on brix, acidity, pH and flavor. In the early morning hours, the fruit was delivered to the winery, gently pressed and fermented cool in stainless steel tanks to retain the aromatics and accentuate freshness. 35% of the wine was aged with new French oak to add aromatic complexity and bring out the vanilla and sweet oak flavors.

COLOR: Straw gold yellow

TASTING NOTES: The aromas are fresh and bold with notes of yellow apple, stone fruit and pear, accented by hints of vanilla and caramel. On the palate, it is medium bodied, crisp and balanced with bright fruit and lingering notes of sweet oak on the finish.

VINTAGE 2022

WINERY Scheid Vineyards

VARIETAL 100% Chardonnay

AVA Monterey

SUSTAINABLY FARMED 100%

AGING 6 months in 35% new French oak

AVERAGE AGE OF VINES 15 years

ALCOHOL 13.5%

TOTAL PRODUCTION 4,800 Cases

RESIDUAL SUGAR 0.49g/100ml

ACIDITY TA of 0.56 g/100mls, pH of 3.51

UPC 852282002278



vinodelsol.com



[@vinodelsolwine](https://www.instagram.com/vinodelsolwine)



[@vinodelsol](https://twitter.com/vinodelsol)



[@vinodelsol](https://www.facebook.com/vinodelsol)

Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.