



# TASSAJARA

CHARDONNAY 2023

## 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:** Aromas of yellow apples, citrus and pears with notes of butterscotch, caramel, vanilla and toasty oak. Medium body, soft balanced acidity, bright fruit with a lingering sweet oak finish.

**VINTAGE** 2023

**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** 13.52%

**TOTAL PRODUCTION**  
4,800 Cases

**RESIDUAL SUGAR** 0.58 g/mls

**ACIDITY** TA of 0.61 g/mls, pH of 3.55

**PACK SIZE** 12/750

**UPC** 852282002278

90pts

Editors' Choice



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MAGAZINE



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