Tasting notes:
This medium-bodied Chardonnay has a rich, golden color and aromas and flavors of tropical fruit, honey, cinnamon and light floral notes, balanced by subtle oak, butter and vanilla from barrel aging. It has a round mouthfeel and a long, fruity finish.

Soil notes:
The Lockwood soil has developed in river-carried deposits of marine and volcanic sediments. Carbon-rich inputs from native grasses and other organisms have created a dark, carbon-rich topsoil. The subsoil is characterized by a clay accumulation translocated from overlying layers.

Arroyo Seco AVA:
Though Arroyo Seco literally translates as “Dry Creek”, this appellation in the center of Monterey County’s Salinas Valley is an oasis of viticulture, famous for white wines full of tropical fruit and refreshing acidity. Grapes thrive in a mix of gravelly and sandy loam soils, developing complexity in one of California’s longest growing seasons.

Soil facts:
Organic matter stored in soils represents the largest terrestrial carbon stock on the planet. Careful management practices such as reduced tillage, cover crops, and/or application of compost can maintain or even increase soil carbon stocks and offset greenhouse gas emissions. These practices are commonly applied in viticulture.