

2024

JOYCE



SUBMARINE CANYON CHARDONNAY

TECHNICAL DATA

APPELLATION	Arroyo Seco		
VINEYARDS	Rodger Rose, Ventana		
BRIX	21.5 - 23	pH	3.31
ALCOHOL	12.8 %		
PRODUCTION	3432cases (12x750ML)		

PLACE

The fruit for this Chardonnay was harvested from several vineyards surrounding our winery in the Arroyo Seco AVA. This AVA is recognized as having the longest growing season in California. Strong daily winds that bring cool fog from the Monterey Bay allow the grapes to spend more time on the vine building flavor, complexity and acidity. Extremely rocky well-drained alluvial soils are the base for creating wines processing freshness & minerality. The combination of sand, granite, and shale loam soils with the ever present marine influence provide the ideal conditions for growing Chardonnay.

The name "Submarine Canyon" is a geographical reference to the deep underwater sea canyon located in the Monterey Bay. This deep sea canyon is the deepest sea canyon along the west coast and measures over a mile in depth. The marine influence from this cold underwater submarine canyon provides the ideal climate for growing premium Chardonnay grapes.

WINEMAKING

- Aged in 75% Neutral French Oak and 25% in concrete vessels.
- Fermented with ambient yeasts and 100% native occurring malolactic
- Aged on the lees 8 months before being bottled unfiltered

AROMA *meyer lemon, juicy peach, almond skin, lemon verbena, daffodil*

PALATE *golden apple, lemon custard, river stone, orange blossom*



BOTTLE UPC :



8 95627 00201 4

CASE UPC :



10895627002011

TERROIR-DRIVEN COOL CLIMATE WINES FROM ARROYO SECO

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