

2022 Chardonnay

Monterey County



Tasting notes |

The Bernardus 2022 Monterey Chardonnay offers a beautiful bouquet of ripe white fruits, complemented by subtle hints of oak and spice. Its rich, vibrant palate delivers flavors of green apple and tropical fruit, layered with notes of candied ginger and toasty oak. A refreshing acidity supports the long, focused finish, making this a standout expression of one of the Central Coast's most sought-after Chardonnays.

Winemaking notes |

At Bernardus, we follow traditional Burgundian methods to craft Chardonnay of the highest quality. Each vineyard is carefully evaluated for optimal ripeness before harvest. The grapes are then gently pressed to extract only the finest juice. To enhance the wine's bright fruit character, 25% is fermented in stainless steel tanks at cool temperatures. This is then artfully blended with our rich, complex barrel-fermented lots, resulting in a wine of remarkable intensity and balance. All barrels are hand-stirred every two weeks, continuing until shortly before blending and bottling.

Winemaker | Jim McCabe

Cooperage | Aged for 7 months in 100% French oak barrels

Production | 28,351

ABV | 14%

BERNARDUS