

2023 Chardonnay

Monterey County

Tasting notes |

The Bernardus 2023 Santa Lucia Highlands Chardonnay showcases elegant aromas of citrus blossom, pear, and golden apple, gracefully intertwined with touches of vanilla and toasted almond. On the palate, it's rich yet refined, featuring layers of Meyer lemon, stone fruit, and a delicate minerality that reflects its coastal origins. Balanced by bright acidity and a silky texture, the wine concludes with a lingering, harmonious finish that highlights the craftsmanship behind this classic Bernardus Chardonnay.

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 | 26,450

ABV | 14%



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