

JAMES BRYANT HILL

CENTRAL COAST | CALIFORNIA

ESTATE VINEYARDS | LIMITED PRODUCTION



CHARDONNAY

LEGACY

Early in the Gold Rush years, James Bryant Hill made his way from Boston to California. He did not arrive seeking gold, but rather to farm a large land grant between the Salinas River and what is now the town of Salinas. Almost 170 years after he first put seed to soil, we continue to sustainably farm our estate vineyards in the same valley. It is to this pioneering spirit that we salute James Bryant Hill and this bountiful place we call home.

VINEYARDS

Our wines are crafted from fruit grown on sustainably farmed estate vineyards in California's Central Coast, where the maritime influence from the Monterey Bay causes cool days and temperate nights. With a marine layer that often lasts until mid-morning and consistently windy afternoons, the Central Coast's long growing season allows the grapes to ripen slowly and achieve intense fruit flavors.

WINEMAKING

Upon arriving at the winery, the grapes are gently pressed as whole clusters and then the juice is cleanly racked to ferment slowly in stainless steel at a cool 55°F in order to retain the fresh fruit aromatics. Only 30% of the blend is aged on new French oak for eight months to accentuate bright fruit flavors and crisp acidity.

TASTING NOTES

Our Chardonnay is a crisp and refreshing wine that opens with aromas of juicy yellow apple, pear and citrus blossom that lead into a crisp and clean finish. With a touch of vanilla and butterscotch, the soft, medium body and creamy texture pair well with grilled seafood, roast chicken, creamy vegetarian risotto and salads.



jamesbryanthillwines.com

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