



2018 Reserve Chardonnay Santa Lucia Highlands

Tasting Notes

A light yellow hue, like stalks of straw glinting in the sun, the 2018 vintage is bright and layered on the nose. Scents of lemon squares offer both irresistible freshness and the promise of creaminess. The nose warms to reveal additional notes of honeycomb, toasted wood and floral aromas. With a round viscosity, the palate is also defined by citrus – flavors of Meyer lemon enliven the mouth, while a lush texture imparts the smoothness of honey. The finish features traces of lemon meringue pie crust along with hints of apricot, an echo of this wine’s distinctly lush, bright fruit and character.



A place unlike any other

Mer Soleil began in the late 1980s, with a drive down to California’s central coast in search of ideal conditions to plant Chardonnay. We were drawn in by the singular growing conditions of the Santa Lucia Highlands, an exceptional wine region about a 40-minute drive from Monterey. Planting our first grapes on land previously dedicated to row crops and cattle grazing, we increased our vineyard little by little to achieve the highest quality. The Santa Lucia Highlands is one of America’s true farming communities, and we feel privileged to be part of it.

A true expression of the Santa Lucia Highlands

Just like the weather where it is made, Mer Soleil Chardonnay is a dramatic and artful combination. Creamy and rich, the wine is balanced by a lively acidity and bright citrus. Fermentation and aging take place in French oak barrels for one year, using a mix of new and used for just the right amount of oak integration. Only a portion of the wine goes through malolactic fermentation to ensure a firm acidity along with a round mouth feel. We also practice hand stirring of the barrels to impart a creamy texture.



Moody weather creates expressive wine

The name Mer Soleil stems from the two forces of nature, the sea and sun, that leave their imprint on this wine. Bearing the influence of Monterey Bay, the Santa Lucia Highlands has a consistent weather pattern of morning fog, bright sunshine and afternoon breezes that turn into howling gusts of wind. This combination provides natural cooling to the sundrenched days, leading to an extended growing season and the ability to pick grapes late. As a result, we can make Chardonnay with heightened complexity, as well as intense aromas and flavors.

“The Santa Lucia Highlands has a drama and beauty all its own – we aim to capture this unique character in each bottle of our Reserve Chardonnay.”

Charlie Wagner

- Charlie Wagner, Owner and winemaker

