



2015 FOG TIDE CHARDONNAY

Cambria is a family-owned, estate winery located in the heart of the famed Santa Maria bench in Santa Barbara County. Bolstered by several decades of diligent winemaking and vineyard experience, Cambria's wines faithfully express the unique stamp of one of the finest cool-climate crus in California.

CAMBRIA ESTATE VINEYARDS

This cool coastal vineyard consists of ancient fossilized seashells, shale, limestone and sand. This unique estate sits 400-800 feet above sea level on a bench that overlooks Santa Maria Valley before plunging down to the Sisquoc River. The fog-swept vines have endured since the 1970s, thriving in the cool, maritime influences that funnel in from the Pacific Ocean, and allow for the longest growing season in the state.

Since 2009, all the grapes from our Estate Vineyard have been certified sustainable under the California Sustainable Winegrowing Alliance's Certified California Sustainable Winegrower (CCSW) program. We have also been SIP (Sustainable in Practice) Certified since 2011.

WINEMAKING AND VITICULTURE

The 2015 growing season started with a warm winter, then continued into a cool spring and ended with a very warm summer. Due to the warm temperatures in the winter, the vines experienced early bud break and the warm summer weather resulted in a very early harvest, beginning August 3. The grapes had nice ripe flavors, resulting in wines that show strong varietal flavors and aromas, good structure and texture.

FOOD & WINE PAIRING

Try with tuna carpaccio, lobster salad or smoked salmon.

TASTING NOTES

"Aromatics of honeysuckle, lemon zest, wet stone, and pineapple. Bright and lively with layers of tropical fruit, white peach and a hint of crème brûlée."

-Denise Shurtleff, Winemaker

WINEMAKER NOTES

Composition: 100% Chardonnay

Appellation: Santa Maria Valley

Alcohol Content: 14.2%

pH: 3.65

Total Acidity: 0.56 g/100ml

