



AMERICA'S MOST AWARD-WINNING SINGLE VINEYARD



VENTANA

ARROYO SECO • MONTEREY

Since all Ventana wines are produced entirely from estate grapes, in order to understand the winery, we first need to understand the Ventana Vineyard. The estate is located on the west side of the Salinas Valley in Monterey County, where the Arroyo Seco River exits the Santa Lucia Mountains. When the Arroyo Seco flows, it runs along the Eastern edge of Ventana Vineyard. Composed of alluvial deposits of rock, sand, and some silt, the soils boast impressive drainage to up to ninety feet, prompting a variety of viticultural benefits: low nutritional soils, pure water source and delivery, and sun-reflecting stoney soils. Abusive to equipment, these acutely rocky "soils" create difficult farming situations, but offer very low moisture holding capacity, depressing vine vigor and allowing the fruit to develop more slowly.



Since Monterey is home to the coldest grape growing season in the U.S., Ventana has conducted in-depth studies of cool-climate viticulture since 1976. The outcome of this research is evident in the "look" of the vineyard and in the vines themselves: rows are very close together (6'), and vines are very close to each other within the rows, depending on variety and location. The majority of vines are planted 3.5' apart within rows, resulting in 2074 vines/acre. Larger-cluster and more vigorous varieties are planted 4-4.5' apart, meaning 1815-1613 vines/acre. Higher vine density throughout a

vineyard may suggest more tons of fruit per acre, but close plantings actually discourage inefficient growth, encouraging each vine to "concentrate" on its *manageable* load, ultimately allowing vines to deliver more conservative yields of higher quality fruit, the type of fully ripe, intense grapes known to produce the finest wines.

Over the years, Ventana Vineyard has provided fruit to some of America's finest winemakers, winemakers who have taken Ventana grapes to produce wines that have won awards and acclaim both in the USA and throughout the world. Over time, the list has included renowned winemakers from every region and school in the California wine world... each has added to the luster and fame of Ventana Vineyard, the most award-winning vineyard in America.

CHARDONNAY *Arroyo Seco*

Light, fresh and focused, with tropical fruit notes of pineapple and mango; flavors of Gala apple, pear and lemon zest; the balance between fruit, oak and acidity makes this an exceptional sipping and food friendly Chardonnay; an excellent accompaniment to lighter pasta dishes, fantastic with apple spiced pork roast.

PINOT NOIR *Arroyo Seco*

A bold and rich incarnation of Pinot Noir: ripe raspberries and dark fruit, with a hint of earth; fine tannins contribute to a silky structure. Mission Ranch Vineyard is located higher on the bench land where soils are deeper and more structured... the resulting wine clearly reflects that quality.

RUBYSTONE *Arroyo Seco*

A robust, Rhône-style blend of Grenache Noir and Syrah; named for its deep ruby color as well as for the rocky soils in which the grapes were grown; with intense black cherry and candy-apple flavors, Rubystone is full bodied with a lovely, lingering finish, a generous complement to a broad array of foods.

Thank you for your time and for your interest in Connoisseur wines.