

Le Mistral

The name, Le Mistral, comes from the name for the winds of the Rhône Valley in France, where blustery afternoons cool vineyards quickly and produce similar flavors in their native varieties like Syrah and Grenache. We are proud to farm the Le Mistral Vineyard in a sustainable way. This combines the best management practices from other farming systems, like organic and biodynamic, to positively impact the bottom line, environment, and society.

2023 Chardonnay

Appellation: Arroyo Seco AVA, Monterey County

Composition: 100% Chardonnay

Alc. by Vol.: 13.1%

pH: 3.56

TA: 6.4 g/l

The 2023 vintage in Monterey County presented an excellent growing season with balanced weather patterns, ideal for ripening Chardonnay grapes to full expression. A cool, extended spring led to a slow and even bud break, allowing for enhanced aromatic complexity and refined acidity. With minimal extreme heat events during the summer, the Chardonnay grapes developed optimal sugar levels, while maintaining crisp acidity, resulting in a bright, vibrant profile.

A harmonious blend of delicate brioche and toasted bread aromas leads to flavors of ripe strawberry, warm apple pie, and juicy cantaloupe. This Chardonnay presents a light body with a smooth texture, balanced by a bright, refreshing finish that lingers delightfully. Perfect for pairing with cheese boards, it also elevates seafood dishes, complementing flavors without overpowering them.

*Produced and bottled by Folktale Winery & Vineyards
in Carmel, California*

