

PEBBLE LANE

MONTEREY COUNTY • CALIFORNIA

Chardonnay

Pebble Lane Wines are crafted especially for Landry's from estate-grown grapes to complement their unique cuisine for a heightened dining experience. This exclusive, cooperative process extends from sampling barrels with the winemaking team to final blending, ensuring each wine harmonizes with the distinct flavors of Landry's menus.

GROWING REGION

Monterey County is known for its long growing season, a result of the chilled marine air from the Monterey Bay that is pulled down the Salinas Valley each day. This maritime influence has a cooling effect, which allows the grapes to ripen more slowly and evenly. In fact, it can take up to four weeks longer for the Monterey appellation to reach physiological maturity than other grape-growing regions in California. Extra hang-time leads to complex wines that exhibit heightened aromatics, intense fruit flavors and full varietal expression.

VINEYARDS

The grapes for Pebble Lane wines were grown on sustainably certified estate vineyards that are meticulously farmed throughout the year. The Chardonnay was grown in northern Monterey County, where the cool marine air creates nightly fog that lasts until midday followed by brisk afternoon winds and temperate nights. This cool climate creates ideal conditions for developing intensity and complexity in the wines while preserving crucial acidity.

WINEMAKING

Upon arrival to the winery, the grapes were whole-cluster pressed and fermented cold in stainless steel tanks. After fermentation, the wine was racked clean and aged on French oak for 8 months. Minimal intervention and carefully handling in the cellar ensures that Pebble Lane wines are fruit-driven and true to both variety and terroir.

TASTING NOTES

Our Chardonnay exhibits bright aromas of citrus and red apple with delicious vanilla and butterscotch highlights. Flavors mirror the aromas and add elements of creamy pear and lively tropical fruit. This soft, medium bodied wine is perfectly balanced with crisp acidity, bright fruit and subtle oak; it's the perfect partner to the succulent buttery flavors of lobster or shrimp scampi.

WINE STATS

aging French oak for 8 months

alcohol 13.5% | *pH* 3.67 | *TA* 6.1 g/L

