



HIDDEN CRUSH

Our Home

CALIFORNIA'S CENTRAL COAST is known for its temperamental conditions and great diversity of wines. Grapes grow slowly in the cool, windy terroir and rich alluvial soil to develop dense and more intense fruit characteristics. The Central Coast AVA (American Viticultural Area) is large and spans from Santa Barbara County in the south to the San Francisco Bay Area in the north. Central Coast includes six counties and within this AVA there are several smaller appellations that share the same cooling influence from the Pacific Ocean.

Hidden Crush grapes are hand-selected primarily from vineyards in Monterey County, Santa Lucia Highlands, Paso Robles and Santa Barbara. We source across the region to take advantage of the broad variety of flavors, aromas and textures that the many microclimates offer. This allows us to create the best possible wine from Central Coast blended varietals.

Chardonnay

SANTA LUCIA HIGHLANDS AVA is a protected, fertile area in the Santa Lucia Mountains, above the Salinas Valley.

The region enjoys cool morning fog and breezes from Monterey Bay followed by warm afternoons with direct southern exposure.

We source our grapes from the Bianchi Bench Vineyard. This very cool area benefits from perfect ripening conditions to produce citrus flavors, good structure, good acidity and mineral character.

MONTEREY AVA runs from its northernmost point, north of Monterey Bay, 100 miles south to Paso Robles. The north is cool with a very long growing season. Overall, daytime temperatures rarely exceed 75°F, but may occasionally reach 100°F in the south. Soil can be alluvial, gravelly loam, or sandy and requires extensive irrigation from the Salinas River.

Our Chardonnay is sourced from three key vineyards chosen for their unique styles.

Del Mar: A drier, slightly hotter and windier region. Fruit from Del Mar show bright, rich flavors with more tropical notes.

Gabilan: Fruit from this slightly warmer southern area of the valley shows citrus flavors and good acid.

King City: Hot and quite windy with a 3-hour, wind-free ripening window in the morning that suits our Dijon clones. Their fruit offers good grape structure and texture with moderate citrus fruit and acid.

OUR CHARDONNAY IS THE FINEST COMBINATION OF THESE UNIQUE CHARACTERISTICS. Abundant aromas are lime, lemon blossom, green apple, pineapple, and white peach. Bright fruit flavors, rich viscosity, and refreshing, crisp acidity prolong the lovely finish.

