



VARIETAL

100% chardonnay

APPELLATION

monterey

PH

3.58

TA

6.40 g/L

ALCOHOL

14.1%

SRP

\$16.99

UPC

8 10034 600014 1



2021 CHARDONNAY

monterey

TASTING NOTES

: crisp & fruity

A golden shade hints at the rich scents and flavors swirling in the glass. Crisp aromas of ripe pineapple and sweet yellow apple are complemented by notes of green bell pepper. The nose translates to a similar flavor profile featuring Granny Smith apple balanced with light notes of tropical fruits and a refreshing acidity.

WINEMAKER NOTES

The 2021 growing season in Monterey was long and cool. Covered in a marine layer throughout the summer, temperatures did not rise until late September, making long hang times necessary to balance the high acids and low sugars in the fruit. The result was refined berries with concentrated flavors. After the grapes were harvested, they were gently pressed to stainless steel for fermentation, undergoing partial malolactic fermentation adding a creamy weight to the body.

FOOD PAIRINGS

This wine pairs perfectly with smoked salmon crostini, blue-cheese stuffed olives, pecan chicken salad, butternut squash ravioli, pork loin with an apricot glaze, or a creamy vegetable soup. Enjoy chilled with friends on a warm summer night.