



VARIETAL

100% chardonnay

APPELLATION

monterey

PH

3.61

TA

6.40 g/L

ALCOHOL

14.1%

SRP

\$16.99

UPC

8 10034 600014 1



2019 CHARDONNAY

monterey

TASTING NOTES

: crisp & fruity

A golden yellow shade hints at the rich scents and flavors swirling in the glass. Tropical aromas of pineapple, guava and white peach are lifted by notes of pickled ginger and plumeria. The exotic nose translates to a similar flavor profile featuring mango, passion fruit and orange zest.

WINEMAKER NOTES

The 2019 growing season in Monterey was long and cool with temperatures heating up around early October. Due to the humidity during harvest, timing was much tighter than in prior years but the resulting fruit showed high acidity and intense flavors.

FOOD PAIRINGS

This wine pairs perfectly with an oven baked halibut served with a light salad of corn, fresh tomatoes and basil. A creamy summer risotto with vegetables would also lend well to this Monterey chardonnay. Enjoy chilled with friends on a warm summer night.