



Chardonnay 2018 + MISTRAL VINEYARD + MONTEREY

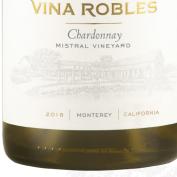
We grow our Chardonnay fruit on our Mistral Vineyard in southern Monterey, where its proximity to the bay and Pacific breezes create the perfect environment for this cool climate variety. The grapes were picked early in the morning and immediately delivered to the winery. The fruit was pressed and the juice was then chilled down to 45°F for 48 hours to allow the sediment to settle. Afterwards, the juice was racked to both stainless steel tanks and French oak barrels for fermentation. The wine was then aged on its lees for six months to increase complexity and enrich the mouthfeel.

Tasting Notes

COLOR: Bright golden straw AROMA: Golden apple and honey with hints of lemon and caramel TASTE: Full-bodied with flavors of apple and caramel leading to a creamy finish

Technical Notes

Harvest date 10.1.18	Brix° 25.3	VINEYARD Mistral - Monterey	VARIETY Chardonnay	100%	
AGING:	Stainless	Stainless steel and neutral French oak barrels			
BOTTLING DATE:	04.16.19	04.16.19			
RELEASE DATE:	June 2010	June 2019			
CASES PRODUCED:	2,575	2,575			
ALCOHOL:	14.5%				
PH:	3.42				
TOTAL ACIDITY:	6.7 g/L				
RESIDUAL SUGAR:	Dry (less	than 0.2%)			



Kenn Millerton Kevin Willenborg, Winemaker