



VINA ROBLES

VINEYARDS & WINERY



Chardonnay

2021 ♦ 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 40°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: Golden straw

AROMA: Gold and green apple and lemon citrus with hints of crème caramel

TASTE: Full-bodied with crisp apple and nectarine flavors leading to a long, rich finish

Technical Notes

HARVEST DATES	BRIX°	VINEYARD	VARIETY
09.29.21	24.0	Mistral	Chardonnay 100%

AGING:	Stainless steel and neutral French oak barrels
BOTTLING DATE:	04.11.22
CASES PRODUCED:	1,572
ALCOHOL:	14.5%
PH:	3.76
TOTAL ACIDITY:	5.1 g/L

Kevin Willenborg
Kevin Willenborg, Winemaker

