



# VINA ROBLES

VINEYARDS & WINERY



## Chardonnay

2016 ♦ MISTRAL ♦ MONTEREY

We select our Chardonnay fruit from our Mistral Vineyard in Monterey County, where its proximity to the bay and Pacific breezes create the perfect environment for this cool climate grape. 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 stainless steel tanks and French oak barrels for fermentation. The wine was then aged on its lees for six months to increase complexity and rich 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 into a rich finish

### Recommendations

Serve at 50° – 54° F

Enjoy now through 2021

Store in dark dry place at 55° – 65° F

Pairing suggestions: Fish or crab, chicken dishes and creamy pastas

### Technical Notes

HARVEST DATE	BRIX°	VINEYARD	VARIETY	
09.22.16	25.6	Mistral – Monterey	Chardonnay	100%

AGING: Stainless steel and French oak barrels

BOTTLING DATE: 04.03.17 – 04.04.17

RELEASE DATE: 05.19.17

CASES PRODUCED: 1,199

ALCOHOL: 14.9%

PH: 3.60

TOTAL ACIDITY: 8.0 g/L

RESIDUAL SUGAR: Dry

*Kevin Willenborg*  
Kevin Willenborg, Winemaker

An expressive cool climate Chardonnay

P.O. Box 699 | PASO ROBLES, CA 93447 | tel: 805.227.4812 | fax: 805.227.4816

VINAROBLES.COM