



VINA ROBLES

VINEYARDS & WINERY



Chardonnay

2017 ♦ 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 rich finish

Technical Notes

HARVEST DATE	BRIX°	VINEYARD	VARIETY	
09.15.17	23.0	Mistral - Monterey	Chardonnay	100%

AGING:	Stainless steel and French oak barrels
BOTTLING DATE:	04.10.18
RELEASE DATE:	07.02.18
CASES PRODUCED:	1,958
ALCOHOL:	13.5%
PH:	3.52
TOTAL ACIDITY:	7.2 g/L
RESIDUAL SUGAR:	Dry (less than 0.2%)

Kevin Willenborg
Kevin Willenborg, Winemaker

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