

2011 CHARDONNAY – MONTEREY

We select our Chardonnay fruit from Monterey County where the Pacific breezes create the perfect environment for this cool climate grape. The grapes were picked early in the morning and delivered immediately to the winery. The fruit was pressed and then chilled down to 45° F for 48 hours in order to settle out the sediment. All the juice was then racked to barrels for fermentation. The wine was then aged on lees for eight months, with lees stirring taking place once a week for the first four months to increase complexity and mouthfeel.

TASTING NOTES

Color: Bright, light straw

Aroma: Golden apple and honey with notes of vanilla

Taste: Medium-bodied, notes of lemon and apple; crisp finish with hints of minerals and almonds

RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2016

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

Pairing suggestions: Fish or chicken in white sauce, fresh crab and cheese

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Variety
10.26.11	24.7	Monterey	Chardonnay 100%

Aging: 10 months in 30% new French oak barrels

Bottling date: 06.26.12

Release Date: 09.01.12

Cases produced: 599

Alcohol: 14.2%

pH: 3.38

Total Acidity: 8.7 g/L

Residual Sugar: Dry



An elegant Chardonnay with subtle oak influence