



moobuzz CHARDONNAY

monterey

2014

91 PTS.

THE TASTING PANEL
October 2015

★★★★
EXCELLENT

RESTAURANT WINE
September 2016

“Flavors of spiced apple pie on the first sip. She’s a lean on at first and then, by the second, rounds out with pleasurable toast and toffee. It’s the prickly pear on the finish that’s amusing and seals the deal as a fine food friend.” The Tasting Panel

“It is fragrant, full-bodied, lightly oaked, and long on the palate with a finish tasting of lime, apple, mint, toast, roasted nut, and spice oak. Great value.” - Restaurant Wine

WINEMAKER NOTES

An outstanding vintage for Monterey, the region saw slightly warmer nights during the summer months, which resulted in nicely balanced wines with the optimal amount of acidity. This Chardonnay was harvested entirely from the Mesa Del Rio vineyard in Greenfield, which is situated on a gradual eastern facing slope and is composed of well-drained soil producing complex flavors. Following harvest, the grapes were gently pressed as whole clusters and moved to stainless steel tanks. The juice was cleanly racked and inoculated with selected yeast and fermented in stainless steel at a cool 55 degrees Fahrenheit to retain the fresh fruit aromatics. Following fermentation the wine was racked off the lees for aging in French Oak.

FOOD PAIRINGS

Serve this Monterey Chardonnay as an apéritif on its own or with a fresh Meyer lemon crab salad. For a heartier dish, pair with roasted chicken in a creamy mushroom sauce.

VARIETAL BLEND

95.5% Chardonnay
4.5% Pinot Blanc

APPELLATION BLEND

100% Monterey

PH

3.57

TA

5.7 g/L

ALC

13.5%

RS

1.4 g/L

SRP

\$16.99

UPC

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