



moobuzz

CHARDONNAY

monterey

2016

TASTING NOTES

Aromatic layers of citrus fruits such as key lime and lemon peel greet the nose, followed by soft vanilla notes. A crisp front palate gives way to tropical honeydew melon flavors that are complemented by hints of peach and white nectarine, followed by an elegant and long-lasting finish.

WINEMAKER NOTES

An outstanding vintage for Monterey, the region saw slightly warmer nights during the summer months, which resulted in nicely balanced wines with optimal acidity. 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

This wine pairs well with a variety of dishes including chicken skewers with a stonefruit glaze and a hint of spice, or grilled squash salad with Italian herbs and hearty greens.

VARIETAL

99.5% Chardonnay
0.5% Pinot Blanc

APPELLATION

100% Monterey

PH

3.42

TA

.59 g/L

ALC

14.5%

SRP

\$16.99

UPC

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