



moobuzz CHARDONNAY

monterey

2017

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

In the 2017 growing season, the Monterey region saw above-average rainfall, mild spring weather and warmer summer days than the previous vintage, resulting 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 perfectly with an oven baked halibut served with a light salad of corn, fresh tomatoes and basil. A creamy summer risotto with vegetables would also lend well to this Monterey chardonnay.

VARIETAL

90% Chardonnay
10% Grenache Blanc

APPELLATION

100% Monterey

PH

3.44

TA

6.29 g/L

ALC

13.9%

SRP

\$16.99

UPC

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