



#### VARIETAL

100% chardonnay

#### APPELLATION

monterey

#### PH

3.58

#### TA

6.40 g/L

#### ALCOHOL

14.1%

#### SRP

\$16.99

#### UPC

8 10034 600014 1



## 2021 CHARDONNAY

monterey

**91**  
**POINTS**  
tasting panel

A coastal white with a crisp persona. It combines a bite of apple with ripe pineapple and a lick of honeyed lime. With a fine acidity, vanilla bean and salted pear settles on the focused finish.

: november 2023

#### WINEMAKER NOTES

The 2021 growing season in Monterey was long and cool. Covered in a marine layer throughout the summer, temperatures did not rise until late September, making long hang times necessary to balance the high acids and low sugars in the fruit. The result was refined berries with concentrated flavors. After harvest, the grapes were gently pressed to stainless steel, undergoing partial malolactic fermentation adding a creamy weight to the body.

#### FOOD PAIRINGS

This wine pairs perfectly with smoked salmon crostini, blue-cheese stuffed olives, pecan chicken salad, butternut squash ravioli, pork loin with an apricot glaze, or a creamy vegetable soup. Enjoy chilled with friends on a warm summer night.