

V I N U M  
CELLARS

V I N U M  
CELLARS

V I N U M  
CELLARS

2019

*Chardonnay*

MONTEREY

**89 PTS**

**Wine Spectator**

This wine explodes with generous tropical flavors from mango to passion-fruit and custard flavors. The acidity shines through the creamy texture and demonstrates the optimal acidity that cool climate Monterey grapes possess.

The finish is long with silky vanillin, clove, guava and papaya and elegance of lingering acidity.

2019

*Chardonnay*

MONTEREY

**89 PTS**

**Wine Spectator**

This wine explodes with generous tropical flavors from mango to passion-fruit and custard flavors. The acidity shines through the creamy texture and demonstrates the optimal acidity that cool climate Monterey grapes possess.

The finish is long with silky vanillin, clove, guava and papaya and elegance of lingering acidity.

2019

*Chardonnay*

MONTEREY

**89 PTS**

**Wine Spectator**

This wine explodes with generous tropical flavors from mango to passion-fruit and custard flavors. The acidity shines through the creamy texture and demonstrates the optimal acidity that cool climate Monterey grapes possess.

The finish is long with silky vanillin, clove, guava and papaya and elegance of lingering acidity.

V I N U M  
CELLARS

V I N U M  
CELLARS

V I N U M  
CELLARS

2019

*Chardonnay*

MONTEREY

**89 PTS**

**Wine Spectator**

This wine explodes with generous tropical flavors from mango to passion-fruit and custard flavors. The acidity shines through the creamy texture and demonstrates the optimal acidity that cool climate Monterey grapes possess.

The finish is long with silky vanillin, clove, guava and papaya and elegance of lingering acidity.

2019

*Chardonnay*

MONTEREY

**89 PTS**

**Wine Spectator**

This wine explodes with generous tropical flavors from mango to passion-fruit and custard flavors. The acidity shines through the creamy texture and demonstrates the optimal acidity that cool climate Monterey grapes possess.

The finish is long with silky vanillin, clove, guava and papaya and elegance of lingering acidity.

2019

*Chardonnay*

MONTEREY

**89 PTS**

**Wine Spectator**

This wine explodes with generous tropical flavors from mango to passion-fruit and custard flavors. The acidity shines through the creamy texture and demonstrates the optimal acidity that cool climate Monterey grapes possess.

The finish is long with silky vanillin, clove, guava and papaya and elegance of lingering acidity.