



Vineyard and Winemaking Facts: This wine was made from grapes grown at the Arroyo Loma Vineyard in King City within Monterey by famed Central Coast grower Steve McIntyre. The vineyard is sustainable and farmed organically, but not certified. The grapes were picked cool at night, whole cluster pressed and barrel fermented on the natural lees and put through 100% malo-lactic. It was aged in barrel and stirred over 9 months.

Tasting Notes: On the palate this wine exhibits subtle creamy custard aromas and backed with lemon verbena and clove. The palate is juicy with ripe mango and is wrapped in creamy Tahitian vanilla. The acidity shines through the creamy texture demonstrating the optimal acidity that cool climate Monterey grapes possess. The finish is supple upon entry with guava, passionfruit and silky, creamy vanilla which finishes with baked apple and crème brûlée custard flavors. The finish is long with silky elegance and lingering acidity.

Food Pairings: While this makes a wonderful cocktail wine or aperitif, it is a natural with grilled King Salmon with dill compound butter, steamed English peas with fresh mint and roasted garlic potatoes. This wine is terrific with Lobster or Dungeness Crab or crab cakes. Try it with truffle popcorn or salty pretzels when you are feeling it.

Varietal Composition..... 100% Chardonnay
 Appellation..... Monterey
 Winemakers..... Richard Bruno & Chris Condos
 Alcohol..... 13.9%
 ML..... 100%
 TA..... 6.21g/L
 pH..... 3.54
 Production..... 750 cases



Available in 750mL format and 19.5L, stainless steel kegs.