



The color of this wine has a medium golden hue from the slow barrel fermentation in 2, 3 and 4 year old Francios Frerre burgundy barrels.

Aromatically the aromas possess medium and lightly toasted vanilla notes which are enveloped in lemon verbena. The palate is rich with honey, ripe pear and baked apple tart flavors which bounce off additional textured custard notes. The wine has a long finish with opulent Tahitian vanilla, caramel and toast while allowing just the right amount of tropical acidity in the form of guava, mango and passionfruit.

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 without stirring for 18 months.



| FOOD PAIRINGS  | ANALYSIS   |
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| <p>This is a very rich, textured, creamy Chardonnay which is a classic pairing with Lobster on the half shell (skip the drawn butter). I love it with grilled wild caught Salmon and a lemon pesto caper sauce. If there is some of this wine left for dessert it's nice with Creme Brûlée, bread pudding and fruit tarts.</p> | <p>Varietal Composition:... 100% Chardonnay<br/>                     Appellation:..... Monterey<br/>                     Winemakers:..... Richard Bruno &amp; Chris Condos<br/>                     Alcohol:..... 13.75%<br/>                     TA:..... 5.03g/L<br/>                     pH:..... 3.72<br/>                     ML:..... 100%<br/>                     Production:..... 2,500 cases</p> <p>Available in 750mL format and 19.5L, stainless steel kegs.</p> |