



This barrel fermented, full malo-lactic Chardonnay has a shiny golden tone and expresses beautiful lemon verbena and tangerine zest top notes followed by rich Tahitian vanilla and creamy custard notes.

On the palate the wine explodes with generous tropical flavors from mango to passionfruit and then wrapped up in creamy custard flavors. The acidity shines through the creamy texture and demonstrating the optimal acidity that cool climate Monterey grapes possess. The finish is long with silky vanillin, clove, guava and papaya and finishes with baked banana custard flavors. The finish is long with silky elegance and lingering acidity.

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.



FOOD PAIRINGS	ANALYSIS
<p>This wine goes perfectly with Lobster tail and drawn butter and a petite filet (if you must) with tarragon compound butter. It goes well with most every fish or seafood. My favorite is with line caught Sea Bass steamed in green tea leaf and served with a salty soy broth with sautéed wild mushrooms. Finally, this wine makes a crowd pleasing aperitif wine for guests at the start of a party.</p>	<p>Varietal Composition:... 100% Chardonnay Appellation:..... Monterey Winemakers:..... Richard Bruno & Chris Condos Alcohol:..... 13.73% TA:..... 6.01g/L pH:..... 3.59 ML:..... 100% Production:..... 1,325 cases</p> <p>Available in 750mL format and 19.5L, stainless steel kegs.</p>