

This complex coastal Chardonnay is medium straw colored and has a tropical profile, with integrated spice and creamy French oak notes. The aromas displayed are citrusy with Meyer lemon and kumquat and backed with jasmine and clove spices. On the palate, the wine becomes more creamy due to malo-lactic fermentation in French oak which takes the citrusy notes and softens them a bit, adding lychee and white cherry notes.

The grapes for this wine come from the Santa Lucia Foothills in Northern Monterey County just east over the mountains from beautiful Big Sur and the Pacific Ocean. Harvest is generally much later in the season than other areas due to the coastal fog that carries over the mountains from the Pacific and takes until midday (or even later sometimes) to burn off. The result is mature grapes with high acidity levels such that we don't need to acidulate the juice before fermentation. We picked these grapes at optimal ripeness on November 1st, 2013.



FOOD PAIRINGS ▼

This wine makes a fine aperitif wine, but really shines with grilled line caught King Salmon or Halibut, or New England lobster. Steam some broccoli rabe and squeeze fresh Meyer lemon and dust with sea salt and serve with roasted fingerling potatoes with rosemary.

ANALYSIS ▼

Varietal Composition:... 100% Chardonnay
 Appellation:..... Monterey
 Winemakers:..... Richard Bruno & Chris Condos
 Alcohol:..... 13.5%
 TA:..... 7.0g/L
 pH:..... 3.70
 Production:..... 3,500 cases

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