

VINUM CELLARS 2014 CHARDONNAY Monterey

This Chardonnay has a medium straw color with aromas of lemon custard, rich vanilla, cream and toasted oak notes. The palate is generous with it's layered tropical notes of mango, papaya and pineapple which then transitions into silky rich custard and carmel toffee notes and does so in an integrated fashion. This wine is rich and layered, but relies on the natural acidity from the acidity of Santa Lucia Highland fruit where daily temperatures are in the 60s and 70s.



FOOD PAIRINGS ▼

This wine pairs well with lobster or crab served with drawn butter and lemon. Try it with grilled wild King Salmon, wilted greens and roasted fingerling potatoes.

ANALYSIS ▼

Varietal Composition:... 100% Chardonnay
Appellation:..... Monterey
Winemakers:..... Richard Bruno & Chris Condos
Alcohol:..... 13.9%
TA:..... 6.0g/L
pH:..... 3.45
ML:..... 100%
Production:..... 4,200 cases

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