

# VINUM CELLARS 2015 CHARDONNAY Monterey

This medium straw colored coastal Chardonnay is grown in the famed Santa Lucia Highlands district. The aromas express concentrated honeysuckle with banana cream pie notes due to the careful barrel fermentation in 2 year old French oak barrels. The palate showcases the layers of acidity with tropical elements such as Mango and passion fruit and finishing with creme brûlée flavors. This wine underwent full malo-lactic fermentation in barrel.



## FOOD PAIRINGS ▼

This wine pairs well with grilled wild caught Salmon with a mango cilantro salsa and dusted with a pinch of cayenne. Serve it with soft polenta or a potato parsnip purée and a watercress salad with heirloom radishes.

## ANALYSIS ▼

Varietal Composition:... 100% Chardonnay  
Appellation:..... Monterey  
Winemakers:..... Richard Bruno & Chris Condos  
Alcohol:..... 13.7%  
TA:..... 6.45g/L  
pH:..... 3.55  
ML:..... 100%  
Production:..... 3,100 cases

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