

This medium straw colored coastal Chardonnay is grown in King City area of Monterey by famed Central Coast grape grower Steve MacIntyre.

Aromatically, this Chardonnay expresses ripe tropical fruit notes such as guava, mango and lychee which fold into a vanilla creme brûlée envelope due to careful barrel fermentation in 2 year old French oak barrels. The palate showcases the layers of acidity with concentrated passion fruit and a Meyer lemon snap which cuts through the silky caramel on the finish.

This Chardonnay went through 100% malo-lactic fermentation in barrel.



FOOD PAIRINGS ▼

This wine pairs well with talapia white fish sautéed in a white wine fume with cumin and truffle salt. Serve it with heirloom sweet potato mash with caramelized onion and Italian parsley and charred broccolini seasoned with roasted garlic and sea salt.

ANALYSIS ▼

Varietal Composition:... 100% Chardonnay
 Appellation:..... Monterey
 Winemakers:..... Richard Bruno & Chris Condos
 Alcohol:..... 13.5%
 TA:..... 6.25g/L
 pH:..... 3.47
 ML:..... 100%
 Production:..... 3,500 cases

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