

WINE SPOTS

• CALIFORNIA •



MONTEREY CHARDONNAY 2017

We craft our Monterey Chardonnay by sourcing from vineyard lots that enjoy well-drained granite soils and mild, cool temperatures throughout the year. The result is a Chardonnay that showcases the crisp acidity and intense tropical fruit that are hallmarks of the region. Delicate aromas of pineapple and apple are reflected on the palate, while nuances of sweet oak create a well-balanced, Chardonnay.

MONTEREY

Monterey, located along California's Central Coast, boasts one of the world's longest growing seasons. Chardonnay thrives here, where the cooling influence of the Pacific Ocean's winds and fogs result in full flavors and balanced acidity. We craft our Monterey Chardonnay by sourcing from vineyard lots that enjoy well-drained granite soils and mild, cool temperatures throughout the year.

THE VINEYARDS

The grapes for this Chardonnay were sourced from vineyards in the Monterey County, where the Pacific Ocean's morning fogs and cool winds drawn into the Salinas Valley from Monterey Bay creates one of the world's longest growing seasons. The longer growing season provides ample hang time, allowing Chardonnay wines to develop full, forward fruit flavors and balanced acidity. The vineyards benefit from well-drained granitic soils and are sheltered from harsh weather by the Santa Lucia Mountains.

THE WINEMAKING

The small clusters of Chardonnay grapes were harvested at an ideal balance of sugar and acid. The wine was barrel fermented in neutral French oak barrels and aged sur lies. The Chardonnay did not undergo malolactic fermentation, thus preserving its bright acidity and maintaining the varietal's natural characteristics.

THE FOOD AND WINE PAIRINGS

Enjoy with roast chicken, seafood chowders, salmon, white fish and mushroom sauces.

Wine Spots offers an exploration into the finest wine regions around the world. Our boutique collection of wines captures the distinctive qualities and terroir that make the regions unique.

Discover your favorite spot.

VARIETAL COMPOSITION: 100% Chardonnay

APPELLATION: 100% Monterey

ALCOHOL: 14.5%

ACCOLADES:

91 points

Ultimate Wine Competition, 2019

www.WineSpotsWines.com