



MV PRIVATE LABEL WINES

ESTABLISHED 1978

2018 CHARDONNAY, CALIFORNIA

OUR CALIFORNIA CHARDONNAY'S FRUIT IS GROWN UNDER THE WARM SUN IN THE CENTRAL VALLEY. THE GROWING CLIMATES HAVE ALLOWED US TO CREATE A YOUNG, FRESH WINE WITH MODERATE ACIDITY. FOLLOWING THE 12 MONTH AGING IN STAINLESS STEEL, THIS DENSE CHARDONNAY PROVIDES BOLD FRUIT FLAVORS AND MODEST TANNIN.

STATISTICS

APPELLATION: CALIFORNIA
SOIL TYPE: SANDY CLAY LOAM
WINEMAKERS: PHILIP ZORN, ANGELO PERA
ALCOHOL: 13.5%
AGING: 12 MONTHS -- STAINLESS STEEL
HARVEST DATE: SEPTEMBER 10, 2018

PROFILE

THIS FRESH WINE SHOWS HINTS OF GREEN APPLE, LEMON, AND VANILLA. THE MATURELY DEVELOPED GRAPES ALLOW FOR A HIGHLY CONCENTRATED AND DEVELOPED BODY.

