



2019 CHARDONNAY, MONTEREY COUNTY

HOMESTEAD FRUIT FROM 40+ YEAR OLD VINEYARDS IN THE COOL MICROCLIMATE OF THE MONTEREY MOUNTAINS HAS YIELDED A QUINTESSENTIAL MONTEREY CHARDONNAY, ONE WE HAVE PRODUCED SINCE 1978. AFTER A FULL MALOLACTIC FERMENTATION, THE WINE GIVES OFF TROPICAL FRUIT AROMAS AND RIPE VARIETAL FLAVORS THAT ARE BALANCED BY THE CRISP ACIDITY PRIZED BY WINERIES THROUGHOUT THE STATE.

STATISTICS

APPELLATION: MONTEREY COUNTY

SOIL TYPE: SANDY LOAM, AMPLE MIX OF FERTILE CLAY

WINEMAKERS: PHILIP ZORN, ANGELO PERA

ALCOHOL: 13.5%

AGING: 2 MONTHS -- FRENCH OAK

HARVEST DATE: SEPTEMBER 15, 2018

PROFILE

A CRISP ACIDITY IS BALANCED BY THE TROPICAL PASSIONFRUIT, PINEAPPLE, AND GUAVA FLAVORS. THIS STABLE CHARDONNAY IS AN EASY SIP AND IS MEANT TO BE ENJOYED CHILLED.

