

MONTEREY CUT

2021 CHARDONNAY

MONTEREY COUNTY

This Monterey County Chardonnay is the perfect wine to pair with your favorite seafood or lightly seasoned chicken dishes. Made with grilled or pan seared seafood and chicken in mind, the creamy and bold flavors of this Chardonnay are decidedly a perfect pairing for any master in the kitchen. Harvested from two vineyards in Monterey County, one located in the center of Carmel Valley and the other situated on the east side of Santa Lucia Highlands, this Chardonnay has the textured palate and well-balanced structure that makes Monterey Chardonnay so popular.

WINEMAKER'S NOTES

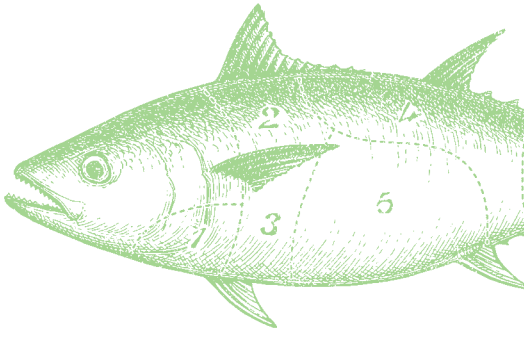
A beautiful light golden color, this wine opens with a bouquet of juicy ripe fruit aromas that spring from the glass. This is a structured Monterey Chardonnay with enticing flavors of crème brûlée, roasted marshmallow and butterscotch. The smooth mouthfeel is layered with creamy textures on the palate and nice balanced acidity. The finish is long and satisfying.

PAIRS WELL WITH

1. The perpendicular cut make around the spine of the fish is know as the steak and is ideal for grilling with fresh lemons and garlic.

5. The loin cut, found along the back of the fish, is thick and flavorful when sautéed with onion and mushrooms.

6. The tail cut of a fish is very flavorful and best when seasoned and baked with potatoes.



TECHNICAL NOTES

APPELLATION: Monterey Valley

ALCOHOL: 13.5%

AGING: 12 months in neutral French oak

PH: 3.82

TA: 5.66 g/L

VARIETALS: 100% Chardonnay

LOGISITICS

Size	Cases per Pallet	Pallet Measurement	Bottle Measurements	Tier / Cases	Cases Dimensions	Weight	UPC Code	SCC Code	SRP
750ml/12	56	40Lx 48Wx54H	3"x 3"x 12"	4 x 14	12 x 10.25 x 13.5	34	0 87447 44002 6	10087447440023	$19.99