



Chardonnay, Monterey County

Homestead fruit from 30+ year old vines in the cool microclimate of the Monterey region has yielded a quintessential Monterey Chardonnay – as we have produced since 1978. The wine shows rich, tropical fruit aromas and ripe varietal flavors that are balanced by the crisp acidity prized by wineries throughout the state. The wine is un-oaked (fermented and aged in stainless steel) and went through complete malolactic fermentation.

STATISTICS:

Vineyard Location: Monterey County

Winemakers: Philip Zorn, Angelo Pera

Soil Types: Sandy Loam with ample mix of Fertile Clay

Planted: 1975 on East/West Axis

Alcohol: 13.5%

Aging: 100% Stainless Steel

TASTING NOTES:

Rich tropical aromas and ripe varietal flavors are balanced by crisp acidity. . .

