



Montoya 2017 Monterey Chardonnay

APPELLATION

The Monterey American Viticultural Area (AVA) is one of Monterey County's top growing regions, with day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Grapes for Montoya wines were grown on our Monterey vineyards, giving us control over quality from the time the vines are planted until grapes are harvested. Most of the grapes for our 2017 Montoya Chardonnay come from the Twin Oaks, Suter and Zanetta Vineyards in Monterey's Arroyo Seco AVA. These vineyards produce grapes with crisp acidity and classic California ripe fruit flavors.

Grape Sourcing: 85% Arroyo Seco AVA / 100% Monterey County

WINEMAKING

After cool night and early morning harvest, the grapes were cool fermented in stainless steel to preserve crisp tropical fruit flavors. Secondary malolactic fermentation in oak barrels adds vanilla accents and a buttery finish. A touch of Muscat Cannelli lends notes of floral fruitiness to the wine. The wine was gently fined and filtered prior to bottling.

Varietal Blend: 97% Chardonnay 3% Muscat Cannelli
Alc. By Vol. 13.5%, TA 5.0%, pH 3.51, RS 2.8 g/L

WINEMAKER'S NOTES

Crisp guava and mango tropical fruit flavors, with a touch of toasty vanilla and a rich, buttery finish

Suggested Pairings: Avocado and Crab Salad, Sautéed Scallops, Chicken Under a Brick

