



MARC CELLARS

2017 CHARDONNAY CALIFORNIA

BRAND STORY

Step in to Marc Cellars and you're transported to a simpler time. Behind our cellar door, we're applying Old World traditional wine making techniques to exemplary fruit sourced from the finest vineyards in California.

WINEMAKING

We source our Chardonnay grapes from several cool climate growing regions. Each area lends unique flavor components and structure to the final blend. Grapes were harvested during the cooler night and morning hours to preserve the fruit's delicate flavors. After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with Burgundian yeasts. A small portion of the blend underwent malolactic fermentation adding a creamy note and softening the mouthfeel.

TASTING NOTES

Elegant and well-balanced, our Chardonnay offers aromas of Golden Delicious apple, orange blossom and guava with hints of vanilla and baking spice. These lovely characteristics flow through to the palate leading to a crisp and refreshing finish.

TECHNICAL NOTES

VARIETAL COMPOSITION: 100% Chardonnay

REGION: California

PH: 3.54

ALCOHOL: 13.5% By Vol. TOTAL ACIDITY: 0.53g/L

UPC: 851718991193