

RESERVE



Angeline
VINEYARDS

CHARDONNAY
MONTEREY COUNTY
2018

VINEYARDS

Located in the coastal foothills of the Santa Lucia Mountain Range, the vineyards we select for our Reserve Monterey County Chardonnay are consistently cooled by the marine layer funneled in from the Monterey Bay throughout the growing season. Fog that is late to burn off, and a cool midday breeze, extend hang time to allow us to pick at the peak of the fruit's flavor and acidity. This wine is produced with the goal of making it an effortless, everyday drinker, without compromising its natural elegance.

VINTAGE

From start to finish, 2018 was a very steady season, offering weather that was reminiscent of years prior to drought. Higher than average yields and excellent quality brought about a fruitful harvest beginning in late August.

COMPOSITION

100% Chardonnay

WINEMAKING

- Whole-cluster pressed separately to stainless steel tanks to cold settle for two to three days
- 30% new French oak
- All lots undergo full or partial secondary fermentation, and are aged sur lie for 7 months

TASTING NOTES

Crafted from cool climate Monterey County vineyards, our Chardonnay offers notes of honeydew melon, ripe golden pear, and fresh pineapple.

PAIRING SUGGESTION

Lush and tropical. Pairs effortlessly with ginger seared salmon and coconut rice.

ALCOHOL: 13.9% | BRIX: 23.7° | PH: 3.54 | TOTAL ACIDITY: 5.8 G/L