



MONTEVINA

EST. 1970

Opira Hills

CHARDONNAY

CALIFORNIA



VINEYARD INFORMATION

The grapes for our Chardonnay were sourced from 50% Lodi-Delta and 50% Coastal fruit. The growing season allowed the Chardonnay grapes to enjoy plenty of “hang time” on the vine, which developed the grapes’ full, rich flavors and complexities.

WINEMAKING

The Chardonnay underwent partial malolactic fermentation to enhance the mouthfeel and add creamy tones to the wine while retaining crisp and balanced varietal flavors. Our winemaker, Chris Leamy, used primarily stainless steel fermentation, with 78% fermentation on French and American oak for added nuance and complexity.

TASTING NOTES

Montevina Chardonnay is a rich, golden-hued wine with complex varietal aromas with citrus and pineapple flavors, with a top note of sweet oak. Crisp flavors of tropical fruit and ripe pear are layered with hints of vanilla bean and toasted almonds for added dimension.

VINTAGE: 2015

ALCOHOL: 13.60%

T.A.: 0.57 g/100ml

PH: 3.50

RS: 0.55 g/100ml

www.montevina.com