

VERRACO · RIDGE · MONTEREY COUNTY CHARDONNAY 2020

BACKGROUND

With its mild climate and dramatic Pacific coastline encompassing the world-renowned Big Sur, Monterey County has forever attracted pioneers, artists, inventors, and independent thinkers. We grow the fruit for our wines in this fabled region, where we share the remote and rugged hills with free-spirited wild boars known in Spanish as “Verraco.”

APPELLATION

We grow all the fruit for our wines on our home turf--the Monterey American Viticultural Area (AVA) of California’s Central Coast. With decades of experience growing grapes in this region, our vineyard and winemaking teams draw on deep practical knowledge and free-wheeling creative inspiration to produce award-winning wines. The warm, sunny days and cool nights in our coastal climate are noted for creating rich, crisp Chardonnay with tropical fruit flavors.

Grape Sourcing: 100% Monterey County

WINEMAKING

To preserve the intense tropical aromatics inherent in the grapes when we pick them, we cool-ferment the fruit in stainless steel. Secondary, malolactic fermentation in oak barrels adds delectable vanilla accents and buttery notes to the finished wine.

Varietal Blend: 100% Chardonnay

Alc. By Vol. 13.5%, TA 5.4%, pH 3.4

WINE NOTES

Aromas of citrus, guava, and mango framed with hints of vanilla bean and toasty oak, with a crisp yet creamy finish.

Suggested Pairings: Steamed Dungeness crab with drawn butter, Sautéed Scallops, Grilled Salmon

