



MONTOYA

2021 CHARDONNAY

HARVEST

2021 had a long cool growing season. The extended hang time helped create rich and developed flavors in Chardonnay while maintaining a crisp and fresh palate.

VINEYARDS

The Monterey American Viticultural Area (AVA) has day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Most of the grapes for our Montoya Chardonnay come from our Suter, Twin Oaks, and Zanetta Vineyards. These vineyards produce grapes with crisp acidity and classic California ripe fruit flavors.

WINEMAKING

We harvest and destem in the vineyards during cool night hours to preserve the grapes' crispness and aromatics. After harvest, the grapes are gently pressed and free run is separated by clonal. Wine is transferred to American oak barrels to complete fermentation and aged for 10 months.

TECHNICAL SPECS

Grape Sourcing: 100% Monterey
Varietal Blend: 100% Chardonnay
Alc. By Vol. 14.3%, TA 5.3%, pH 3.54

TASTE PROFILE: Fresh **tropical** fruit and hints of **vanilla** on the nose; followed by **rich peach** and nectarine flavors with a **crisp** finish.

PAIRS WELL WITH: **Brie** cheese, **chicken cobb** salad, and sauteed **scallops**.

