



MONTOYA

2023 CHARDONNAY

HARVEST

The 2023 vintage in Monterey was marked by a long, cool growing season with significant rainfall. The extended growing season allowed for the development of complex flavors and aromas in our Chardonnay grapes.

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 undergoes long, cool fermentations and then is transferred to seasoned American (70%) & French (30%) oak barrels to complete fermentation and aged for 12 months.

TECHNICAL SPECS

Grape Sourcing: 100% Monterey
Varietal Blend: 100% Chardonnay
Alc. By Vol. 13.5%, TA 6.5%, pH 3.45

TASTE PROFILE: Fresh **pineapple** and hints of **green apple** on the nose; followed by **mango**, **guava**, and toasted **vanilla wafer** with a crisp finish.

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

