



# MONTOYA

2024 CHARDONNAY

## HARVEST

The 2024 Monterey Chardonnay harvest was defined by a wet, cool spring that transitioned into a warm summer, allowing the fruit to reach vibrant aromatic intensity while preserving high natural acidity varietal character.

## 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 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 mostly seasoned American (60%) & French (40%) oak barrels to complete partial malolactic fermentation and aged for 10 months.

## TECHNICAL SPECS

Grape Sourcing: 100% Monterey  
Varietal Blend: 100% Chardonnay  
Alc. By Vol. 14.1%, TA 6.0%, pH 3.52

**TASTE PROFILE:** Fresh **green apple** and hints of **mineral notes** on the nose; followed by **pineapple**, **guava**, and silky **lemon cream** with a crisp finish.

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

