

CHARDONNAY 2018

DIAMOND COLLECTION CHARDONNAY HAILS FROM MONTEREY COUNTY, A COOL CLIMATE APPELLATION KNOWN FOR PRODUCING WELL-BALANCED WINES WITH LUSH FLAVORS LIFTED BY BRIGHT, NATURAL ACIDITY.



SCENTS OF:

Guava, Honeysuckle, Vanilla

FLAVORS OF:

Pear, Tangerine, Melon

PAIRS WELL WITH:

Chicken Breast, Pork Chops

WINEMAKER'S NOTES:

The quality of Chardonnay from the 2018 Monterey harvest was exceptional. Intensely fragrant fruit with rich concentration was the hallmark of the vintage. By using malolactic fermentation and lees aging, we achieved a creamy palate that beautifully accentuates the wine's body and depth.



100% Chardonnay APPELLATION: Monterey County

ALCOHOL: 14.1%

TOTAL ACID: .52G/100ML

PH:

3.34







months + 30% new oak



