

# 2016 Chardonnay Monterey County Wine Facts

## ***Vineyards and Harvest***

Vineyards: 100% Castoro Vineyard  
Harvest Date: September 5-15  
Average Brix at Harvest: 23.5  
pH: 3.48  
TA: 0.69 g/100mL  
Sugar: 0.12g/L

## ***Winemaking***

Hand harvested and hand sorted  
Whole cluster pressed to stainless steel tank for 48 hour cold settle  
Racked and inoculated

## ***Aging and Blending***

100% Stainless steel aged and fermented  
Blend: 100% Chardonnay

## ***Bottling***

Bottle Date: May 30, 2017  
Alcohol: 13.8%  
Cases Produced: 1,500  
SRP: \$25



## ***Assessment***

**Color:** Clear to pale straw

**Aroma:** Bright citrus, lime rind, green apple and a hint of granite

**Structure:** Bold acidity, juicy entry, strong mid-palate, light finish

**Flavors:** Lemon-lime, minerality, honeysuckle

**Pairing:** Steamed mussels in a white wine sauce, alfredo pasta with seared chicken breast



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