



## Montoya 2019 Monterey Chardonnay

### APPELLATION

The Monterey American Viticultural Area (AVA) is one of Monterey County's top growing regions, with day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Grapes for Montoya wines were grown on our Monterey vineyards, giving us control over quality from the time the vines are planted until grapes are harvested. The grapes for our Montoya Chardonnay come from the Suter and Zanetta Vineyards in Monterey's Arroyo Seco AVA. These vineyards produce grapes with crisp acidity and classic California ripe fruit flavors.

Grape Sourcing: 100% Monterey

### WINEMAKING

After cool night and early morning harvest, the grapes were barrel fermented in American and French oak, providing vanilla notes and a toasty, rich backdrop for the wine's crisp tropical fruit flavors. Secondary malolactic fermentation adds a creamy, buttery finish. The wine was gently fined and filtered prior to bottling.

Varietal Blend: 100% Chardonnay

Alc. By Vol. 13.5%, TA 4.8%, pH 3.52, RS 1.5 g/L

### WINEMAKER'S NOTES

Crisp guava and mango tropical fruit flavors, backed by notes of apricots and peaches, with a touch of toasty vanilla and a rich, buttery finish.

Suggested Pairings: Avocado and Crab Salad, Sautéed Scallops, Chicken Under a Brick

