

# SIERRA DEL MAR VINEYARD 2015 CHARDONNAY Central Coast

The grapes for this wine come from the Santa Lucia Foothills in Northern Monterey County just east over the mountains from beautiful Big Sur and the Pacific Ocean. Harvest is generally much later in the season than other areas due to the coastal fog that carries over the mountains from the Pacific and takes until midday (or even later sometimes) to burn off. The result is mature grapes with high acidity levels such that we don't need to acidulate the juice before fermentation. We picked these grapes at optimal ripeness on October 5th, 2015.

This complex Chardonnay is medium straw colored with bold tropical fruit flavors such as guava and lychee while baked by baked apple notes. On the palate the wine has ripe tangerine flavors with elderberry and camomile scents and flavors. The palate rounds out with citron lemon and clove spice and a rich and creamy depth to the finish due to the concentration of fruit from low yielding vines from a Region 1, cool climate. While the scent is clearly California in its fruit profile, the palate is much more Burgundian in spite of its stainless steel, non-malolactic pedigree.



## FOOD PAIRINGS ▼

This Chardonnay makes a fine aperitif and cheese wine, while absolutely perfect with aged gouda, this wine also pairs well with goat cheeses and sharp farm aged cheddars. Try with any grilled fish, but our favorite is steamed mussels sautéed with some of this wine, fennel, oregano and served with toasted crostini and house made aioli.

## TECHNICAL NOTES ▼

Varietal Composition:... 100% Chardonnay  
Appellations:..... Central Coast  
Winemakers:..... Richard Bruno & Chris Condos  
Alcohol:..... 13.7%  
TA:..... 6.1 g/L  
pH:..... 3.49  
ML:..... NA  
Harvest Date:..... October 5th, 2015  
Aging:..... 100% Stainless Steel  
Production:..... 900 cases