



MONTGRAS[®]

ESTATE



2017 Chardonnay

TECHNICAL SHEET

Varietal Composition:

100% Chardonnay

Denomination of Origin:

Central Valley

Training System:

Vertical shoot positioning and Lyre

Irrigation System:

Drip

Harvest:

The grapes were selected and handpicked during the first two weeks of April.

Vinification Process:

The grapes were whole cluster pressed without any SO₂ or enzymes being added. The juice was clarified for 8 hours and then racked to another tank, where it was inoculated with selected yeast ready for fermenting at between 13°C and 16°C / 55°F and 60°F.

Ageing Process:

Unoaked.

Ageing Potential:

This wine can be enjoyed immediately or cellared for 2 years.

Service T°:

12°C-14°C / 54°F-57°F.

Food Pairing:

This wine pairs very well with pasta with a creamy sauce, as well as oily fish dishes.

ANALYSIS

Alcohol:	12.5%
Residual Sugar:	2.42 g/l
Volatile Acidity:	0.28 g/l
Total Acidity:	4.39 g/l
pH:	3.16

Tasting Notes

This wine is an attractive bright, golden colour. There are some intense tropical aromas in the nose, as well as some honeyed notes.

In the mouth, this wine is pleasantly creamy, lifted by its fresh acidity and accompanied by intense fruity notes of pineapple and melon that stay through the long finish.