



CHARDONNAY 2021

100% Chardonnay, Wente Clone 72
Single Vineyard: Rancho de Ontiveros Vineyard
Viticultural Area: Santa Maria AVA, California USA

TA: 8.6
pH: 3.25
ABV: 12.5%
Bottled: February 2023
Winemaker: Laurent Gruet
Case Production: 300

WINEMAKERS NOTES

The 2021 growing season in the Santa Maria AVA began with little rain for the second consecutive year, resulting in a slow and steady ripening process, yielding intensely flavored grapes. Harvested earlier in the fall, the 'own rooted' (un-grafted) vines maintained higher malic acidity, producing a bright and lively wine.

Fermented at a low temperature of 65F to maintain delicate aromas, this wine underwent no malolactic fermentation. Instead, it was matured for 18 months in single-use French oak barrels, imparting an elegant and refined character.

TASTING NOTES

On the palate, the Chardonnay 2021 delivers crisp apple, green grape, grilled lime, dill, and salty sea breeze flavors, beautifully balanced with abundant acidity. Delicate aromas of Meyer lemon, green pear, freshly cut herbs, and a hint of wet stone enhance the wine's sensory profile.

FOOD PAIRINGS

To elevate your dining experience, we suggest pairing this wine with some of Laurent Gruet's creative food pairings. For example, try wonton chip 'nachos' with seared ahi tuna, avocado, and ponzu mayo. Or, a hand-held burrito with spring lettuces, artichoke hearts, brown rice, and Dungeness crab vinaigrette salad. Another great option is salt-and-pepper smoked baby back ribs with yogurt dill coleslaw. Finally, consider a hatch green chile & white queso turkey burger with pickled veggies for a spicier option.

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