

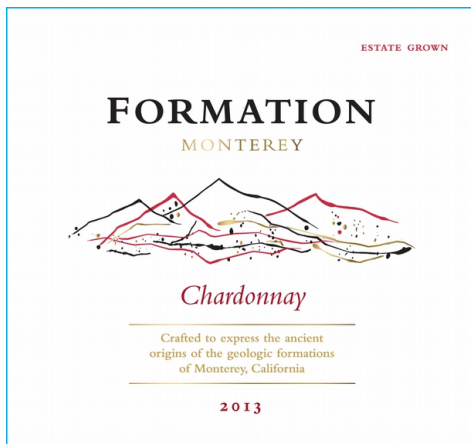
FORMATION CHARDONNAY

Description: Formation wines feature clean, pure fruit that is true to the varietal and its Monterey terroir. Our Chardonnay was crafted to showcase the beautiful tropical fruit flavors that are the hallmark of Monterey Chardonnays, with ripe pear, pineapple, and citrus flavors and an undertone of minerality. Subtle notes of toasty oak and vanilla add complexity.

Label Notes: The geologic formations of the Monterey County region were formed many millions of years ago. The ancient marine layers and alluvial soils are a result of the primordial sea and shallow coral beds over oceanic volcanic crust.

Total Production: 5,000 cases

UPC: 675829502013



Winemaker: Dave Nagengast

Vineyards: Estate vineyards in San Lucas, Riverview, Hacienda, and Arroyo Seco, Monterey

Varietal: 99.5% Chardonnay; 0.5% Grenache Blanc (to add florality)

Winemaking: These grapes were gently pressed as whole clusters and the juice was received to a stainless steel tank. The juice was cleanly racked and inoculated with a selected yeast and fermented in stainless steel at a cool 55 degrees Fahrenheit to retain the fresh fruit aromatics. Following fermentation the wine was racked off the lees for aging.

Sustainably Farmed: 100%

Agging: 12 months with 40% French oak.

Alcohol: 13.8

Acidity: pH of 3.47

YOUR TASTING NOTES:

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