



# VINA ROBLES

VINEYARDS & WINERY



## *Chardonnay*

2020 ♦ MISTRAL VINEYARD ♦ MONTEREY

We grow our Chardonnay fruit on our Mistral Vineyard in southern Monterey, where its proximity to the bay and Pacific breezes create the perfect environment for this cool climate variety. The grapes were picked early in the morning and immediately delivered to the winery. The fruit was pressed and the juice was then chilled down to 40°F for 48 hours to allow the sediment to settle. Afterwards, the juice was racked to both stainless steel tanks and French oak barrels for fermentation. The wine was then aged on its lees for six months to increase complexity and enrich the mouthfeel.

### *Tasting Notes*

COLOR: Bright golden straw

AROMA: Golden apple and lemon citrus with hints of crème brûlée

TASTE: Medium-bodied with crisp apple and lemon flavors leading to a light creamy finish

### *Technical Notes*

HARVEST DATES	BRIX°	VINEYARD	VARIETY
09.17.20	24.7	Mistral - Monterey	Chardonnay 100%

AGING:	Stainless steel and neutral French oak barrels
BOTTLING DATE:	04.12.21
RELEASE DATE:	July 2021
CASES PRODUCED:	1,979
ALCOHOL:	14.5%
PH:	3.47
TOTAL ACIDITY:	6.2 g/L

*Kevin Willenborg*  
Kevin Willenborg, Winemaker

