

CHAMISAL

VINEYARDS

CHARDONNAY WHOLESALE PORTFOLIO



**STAINLESS
CHARDONNAY**



**CHARDONNAY
MONTEREY COUNTY**



**CHARDONNAY
STA. RITA HILLS**

	STAINLESS CHARDONNAY	CHARDONNAY MONTEREY COUNTY	CHARDONNAY STA. RITA HILLS
APPELLATION	Central Coast	Monterey County	Sta. Rita Hills
FLAVOR PROFILE	Crisp, Bright, Unoaked	Rich, Buttery, Lush	Intense, Opulent, Fresh
WINEMAKING	Fermented in 100% stainless steel	10 months in 40% new French oak	16 months in French oak
SCORES & ACCOLADES	88 pts <i>Wine Spectator</i>	93 pts <i>Tasting Panel</i> Double Gold <i>SF Chronicle</i> <i>International Wine Competition</i>	92 pts <i>Wine Enthusiast</i> 90 pts <i>Wine Spectator</i>
FOOD PAIRING	Appetizer: citrus vinaigrette-dressed salad with fresh seafood Main Course: spicy chicken or grilled shrimp tacos Cheese: soft tangy cheeses, especially goat cheese	Appetizer: crab cake salad with creamy dressing Main Course: roast chicken, grilled salmon or truffled mac and cheese Cheese: triple-cream cheeses or creamy Brie	Appetizer: tuna tartar or salmon poke Main Course: Meyer lemon risotto or grilled lobster tail Cheese: hard nutty cheeses, such as aged cheddar or gouda
TASTING NOTES	Complex with aromas of ripe pineapple, apples, pear and lemon peel. Fresh and vivacious on the palate with notes of tropical fruit and citrus balanced by minerality on the finish and bright acidity.	Full-bodied with aromas of warm spice and crème brûlée. On the palate, notes of lemon curd balanced by ripe apples and baked pears. Rich and luscious with lingering acidity.	Intense and concentrated with aromas of stone fruit and jasmine. Undertones of vanilla complements the crystalline notes of fragrant apples and white peaches. Richly textured, the wine has a brisk finish buoyed by bright minerality.