

COOL-CLIMATE GRAPES ♥ HANDCRAFTED IN SMALL LOTS ♥ ALISON CROWE, WINEMAKER

# GARNET

VINEYARDS

Chardonnay  
Monterey County

Alison Crowe, Winemaker



## Winemaker Notes

Grapes were harvested at night and in the early morning to preserve fruit freshness, and then gently pressed to maximize quality. To develop richness and body, some of the lots were aged on the lees and stirred twice monthly. About two thirds of the wine underwent malolactic fermentation and a selection of French and American oak imparts a delicious balance of creaminess, toast and notes of vanilla. Tasting notes: Appealing aromas of ripe pear, lemon zest and honeysuckle, with bright Meyer lemon and fresh peach flavors. It's a Chardonnay with roundness but also with focused fruit and bright acidity.

## Food Pairing Suggestions

Poached salmon with a butter-tarragon sauce, chicken and greens salads which contain something sweeter like summer stone fruit, pasta with creamy sauces, roast or grilled pork loin with a fresh mango and peach salsa.

## Vineyard Notes

Planted on benchlands and sandy, well-drained sites in Monterey County, our vineyards dip in and out of the fog line during the ripening season. Because we control the winemaking process from vineyard block to bottle, we are able to showcase the Monterey AVA in this bottle.

## Technical Profile

Winemaker:	Alison Crowe
Appellation:	Monterey County
Blend:	100% Chardonnay
Alcohol:	14%
Glucose   Fructose:	<0.2%
Total Acidity:	.64 g/L
pH:	3.57
UPC:	8 52260 00447 8