



Wine Spots offers an exploration into the finest wine regions around the world. Our boutique collection of wines captures the distinctive qualities and terroir that make the regions unique.

Discover your favorite spot.

VARIETAL COMPOSITION: 100% Chardonnay

APPELLATION: 100% Monterey

OAK AGING: 12 months

ALCOHOL: 13.5%

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Wine Spots

Monterey CHARDONNAY 2013

The 2013 Wine Spots Monterey Chardonnay captures the cool-climate characteristics of Monterey and varietal. The wine has crisp acidity and intense tropical fruit, hallmarks of Monterey. Nuances of sweet oak create a well-balanced, fruit-forward Chardonnay.

THE MONTEREY COUNTY

The grapes for this Chardonnay were sourced from vineyards in the Santa Lucia Highlands AVA of Monterey County, where the Pacific Ocean's morning fogs and cool winds drawn into the Salinas Valley from Monterey Bay creates one of the world's longest growing seasons. The longer growing season provides ample hang time, allowing Chardonnay wines to develop full, forward fruit flavors and balanced acidity. The vineyards benefit from well-drained granitic soils and are sheltered from harsh weather by the Santa Lucia Mountains.

THE WINEMAKING

The small clusters of Chardonnay grapes were harvested at an ideal balance of sugar and acid. The wine was barrel fermented in neutral French oak barrels and aged surries for four months. The Chardonnay did not undergo malolactic fermentation, thus preserving its bright acidity and maintaining the varietal's natural characteristics.

THE FOOD & WINE PAIRINGS

Enjoy a rich, silky Chardonnay with strong flavored dishes, like crab cakes, salmon, seafood chowders, cream or mushroom sauces. Complement leaner Chardonnays with more minerality with oysters, roast chicken, white fish, shrimp and shellfish.

