



ECHELON

CALIFORNIA SERIES

CHARDONNAY 2010



VINEYARDS & HARVEST

Echelon Chardonnay is a beautiful balance of tropical fruit aromas found in grapes from the mid-valley vineyards of Monterey County and juicy pear and clover honey flavors provided by grapes sourced from the more temperate micro-climates. The naturally cooling Coastal influence, most notably in the form of early morning and late afternoon fog, tempers the acidity in this delightful Chardonnay. A cooler than usual summer allowed the grapes to hang on the vine longer, stretching harvest into late September. The grapes were picked at night to maintain ideal sugar levels and freshness which translates to a brighter, crisper finished wine.

WINEMAKING

This wine was cold fermented in stainless steel tanks to preserve the natural fruit flavors and partial malolactic fermentation was carried out to preserve acidity. Each lot was kept separate, stored cold and blended just before bottling.

TASTING NOTES

Delicate aromas of sweet pineapple, Bartlett pear and a hint of vanilla segue into balanced flavors of apricot and bright citrus. Buttery undertones are accentuated by judicious acidity for a supple but crisp finish.

In a word...scrumptious.

FOOD PAIRING

Pairs well with Wild Halibut with a lemon butter sauce, dill Havarti cheese & cracker appetizer or a classic Pizza Margherita.

LIFE PAIRING

Reward yourself after a long bike ride with friends. Or just planning one.

VARIETAL: CHARDONNAY

ALCOHOL: 13%

pH: 3.59

ACIDITY: 4.8 g/L

CELLARING: STAINLESS STEEL

SRP: \$12.99

ECHELONVINEYARDS.COM

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