



RESERVE CHARDONNAY MIGHTY MOUSE

COUNTRY USA
REGION Sonoma
GRAPES 100% Chardonnay

APPELLATION
NOTABLE

Russian River Valley
Vegan Gluten Free

BACKGROUND

Au Contraire wines are crafted for those who aim to live life to the fullest, who revel in turning the every day ordinary into something extraordinary. Our wines celebrate the spirit of taking on any challenge in life, no matter how insurmountable it may seem. This irresistible joie de vivre is artfully embodied on each Au Contraire label with a playful illustration that turns expectations on their heads. This Sonoma County winery from Taub Family Vineyards was inspired by beloved Palm Bay International founder, David S. Taub, who touched everyone he met with his charisma, compassion and tenacity. He would often use the phrase "Au Contraire!" to motivate colleagues, friends and family to seek out creative solutions and accomplish unexpected results. These expressive wines are dedicated to David's infectious approach to life. Outstanding quality is guaranteed by legendary California enologist, Tom Hinde, and his experienced team of viticulturists and winemakers. The Mighty Mouse Reserve Chardonnay is grown in two vineyards in the heart of the Russian River Valley. The 7.5 acres are located on the Russian River near the confluence of the Mark West Creek where the soils are alluvium with well-drained gravel bars. The vines are 24 year old, bi-lateral cordon trained on VSP trellising. Two clones of Chardonnay are planted -- Old Wente (for aromatics) and Dijon Clone 76 (for texture). This area has an ideal climate, with fog providing cool nights which results in an extended growing season and grapes that maintain their natural acidity.

VINIFICATION

The Russian River Valley's ideal climate provides cool nights which results in an extended growing season and grapes that maintain their natural acidity. This Reserve Chardonnay is 100% barrel fermented and aged entirely French oak (Allier & Tronçais) for 16 months, 50% new.

COLOR

Medium

NOSE

Ripe pear and golden apple lined with vanilla bean. The fruit notes are complemented with lemon and mineral limestone.

PALATE

A round, plush mouth feel combines a perfect balance of new oak with fresh pears and bright minerality, producing a lingering finish.

ANALYSIS

Alcohol: 14.2%

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

Pairs well with roasted chicken, full flavored fish, lobster, pork, as well as mild cheeses.



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