



MON FRÈRE CHARDONNAY



COUNTRY USA

WINEMAKER TOM HINDE

REGION California

GRAPES Chardonnay

BACKGROUND

Mon Frère Winery champions the very best in quality wine making and exceptional value from California. French for my brother, Mon Frère is a tribute to those special friends who feel like family. Winemaker Tom Hinde brings a wealth of experience and knowledge in crafting this fine range of wines.

PRODUCTION AREA

This wine is a blend of Coastal Ranches, Lodi Ranches including Mendocino, Lodi and Monterey. The growing sites add layers of ripeness, fruit flavors and acidity structure in this hand tended fruit.

DESCRIPTION

COLOR: Delicate gold

NOSE: Aromas of citrus, pear and stone fruit lined with floral notes and a hint of nutmeg and vanilla on the finish.

TASTE: A rich, round mouthfeel with perfectly balanced acidity and minerality followed by a refreshing finish.

VINIFICATION

Grapes were gently whole cluster pressed. The juice was settled off heavy lees and tank fermented. Temperatures were in the 65-72°F degree range. Using Burgundy Isolates yeast, the wine underwent only partial malolactic fermentation in tank. Aged in 100% French oak for 10 months.

ANALYSIS

Alcohol: 14.1% TA: 5.99 pH: 3.56

SERVING SUGGESTIONS

Ideal with cream sauces, seafood, and poultry dishes.

BOTTLE SIZES

750 ml



 **Screw Cap**