



2012 Monterey Chardonnay

2013 Provided us with a beautiful, dry and mild growing season on the Central Coast.

Our Monterey Chardonnay is assembled from specially selected growers primarily in the Arroyo Seco and Santa Lucia Highlands appellations. Each of these contributes unique aromas and flavors which compliment each other to create a Chardonnay of extraordinary character and finesse.

At harvest, all our grapes are hand picked after careful evaluation for ripeness. The grapes are then very gently pressed in order to obtain the highest quality juice. This is then transferred to small oak barrels for fermentation. All barrels undergo a malo-lactic fermentation and are hand-stirred every two weeks until shortly before blending and bottling.

Our 2013 Monterey Chardonnay exhibits all the characteristics that make Bernardus Chardonnay such a perennial favorite. Complex aromas of tropical fruits are accented by notes of vanilla and subtle toasty oak. On the palate, the texture is very rich and full-bodied, exhibiting intense flavors of ripe citrus and tropical fruits. The soft, smooth texture is beautifully balanced by a note of crisp acidity which is the hallmark of excellent Chardonnay from Monterey County

Vineyards:

Arroyo Seco: Mission Ranch, Griva, Cedar Lane.

Santa Lucia Highlands: Rosella's, Paraiso, Tondré, Sierra Mar, Soberanes.

Monterey: Olson.

Coopers: Sirugue, Cadus, Dargaud & Jaegle, Damy, Billon and Trust. 33% new barrels.

Bottled:

July/August, 2014

Case Production:

22,649 cs.(750 mls.)

550 cs. (375 mls.)

106 cs. (1.5 liters)

Retail Price: \$25.00