

## **2016 Monterey Chardonnay**

**Our Monterey County Chardonnay is assembled from specially selected vineyards, primarily in the Arroyo Seco and Santa Lucia Highlands appellations. Each selected vineyard contributes unique aromas and flavors creating 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.**

**After a very wet winter, we enjoyed warm, beautiful weather throughout the summer and into the fall, giving us ideal conditions for our 2016 grapes.**

**Our 2016 Monterey County Chardonnay exemplifies all the characteristics that make Bernardus Chardonnay the quintessential Chardonnay from the Central Coast. The nose expresses aromas of fresh peach and yellow cherries with subtle hints of baking spices. The flavors are a delicious blend of ripe white fruits accented by toasty oak notes. The wonderfully creamy texture finishes with a characteristic note of crisp acidity which is the hallmark of excellent Chardonnay from Monterey County.**

### **Vineyard Appellations:**

**Monterey County: 79.0%**

**Santa Lucia Highlands: 16.0%**

**Sonoma County: 4.0%**

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

**Bottled: July/August, 2017**

**20,465 cases – 750's**

**1,520 cases – 375's**

**416 cases - Magnums**