



MONIKER

CHARDONNAY

The finessed, New World-style Moniker Chardonnay was made primarily from grapes grown at La Ribera, our family's home vineyard along the banks of the Russian River. After gently pressing a combination of whole-cluster and de-stemmed grapes, we fermented and aged 53% of the wine for three months sur lie in American oak barrels and 47% in stainless steel. The two lots were then combined and aged for an additional 13 months in all stainless steel. This judicious use of oak and sur lie aging instead of malolactic conversion creates a complex framework and preserves signature Asian pear-apple and crisp mineral flavors.

91 POINTS
EDITOR'S CHOICE
WINEENTHUSIAST
July 2017

LUXURY WINES FROM
CALIFORNIA'S MENDOCINO COUNTY

Alcohol: 14.5%

TA: .42

PH: 3.42



Case Pack: 12 X 750ml
Bottle Dimensions: 11.625" x 3.25"
Case Dimensions: (LxWxH):13" x 10" x 12"
Case Weight: 36 lbs.
Pallet Pattern: 14 cases/layer, 56 cases/pallet
UPC Code: 0-86828-61003-4
SCC Code: 1-00-86828-61003-1