



MONIKER CHARDONNAY LA RIBERA 2016 VINTAGE

An elegant Chardonnay that forgoes malolactic fermentation in order to showcase the signature Mendocino County taste profile. Firm pear and apple fruit flavors are balanced with luminous minerality and a subtle framing of creamy vanilla toast.


VINTAGE 2016 was a year of steady growing conditions with excellent acid and flavor development: from the early spring right up to an earlier than average harvest. A rainy winter established a robust canopy which was carefully managed throughout the long, uniformly mild summer for ideal air circulation and light filtration.

HARVEST Each block of La Ribera Chardonnay was harvested by hand, beginning with the earlier-ripening Dijon clone 76 grapes on September 3rd followed by the clone 4 grapes on September 16th.

WINEMAKING The grapes were whole-cluster pressed immediately after harvest to minimize phenolic extraction, thus preserving the most pure expression of the fruit. The juice was cold settled, racked, and inoculated at 55 degrees with Maurivin Elegance, a cool fermenting yeast that promotes the fragrant and fruity aromas inherent in La Ribera Chardonnay.

COOPERAGE 33% of the wine was fermented and sur lie aged for 6 months with the balance in stainless steel. Sourced from American Oak grown in the rocky soil of Missouri's Ozark Mountains, the medium toast barrels contribute subtly spicy aromas and a rich, vanilla-cream sweetness on the palate.

90 POINTS
WINE ENTHUSIAST
APRIL 2018

Bottling: July 15th, 2017		Case Production: 5,000 cases	
	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		