

ART OF THE *Cooper*[®]

IN BARREL WE TOAST

The mark of a cooper is the insignia—a symbol of pride and passion for the long lost art of cooperage. A Cooper is a skilled barrel-maker that sets the stage for the most artfully crafted wine.

From choosing the wood for hand-carved staves, to hooping and toasting the inside of a barrel, this is an art-form passed down through the generations.

CHARDONNAY • MONTEREY

APPELLATION: Monterey

ALCOHOL: 14.5% By Vol.

RS: 0.09g/100ml

AROMAS: Peaches, honey, toast, vanilla

FLAVORS: Tropical fruits, honeydew, citrus

STRUCTURE: Medium bodied with creamy mid-palate,
light tannins/good acidity, long finish

Winemaking Notes:

The grapes for this Chardonnay had fully ripe flavor development at lower brix levels, which produced better balanced wines, were harvested at the peak of ripeness, and were gently pressed into both stainless steel tanks and a mixture of French and American oak in order to maintain the perfect balance.

Food Pairing:

Pairs very well with a creamy scallop chowder, grilled salmon filets with butter, terragon grilled chicken, and cheeses such as French Camembert, Fontina D'Aosta and English Stilton.

