

# 2018 Brosseau Estate Chardonnay

CHALONE AVA | MONTEREY COUNTY

## WINEMAKER NOTES

Medium yellow hue. Enchanting scents of apricot jam, passionfruit, fig, mango, and honey unite around elements of banana and oak spice. These characters persist on the palate along with notes of grapefruit. The texture of this Chardonnay is unctuous, dense, and layered, much like the soil profile in the vineyard. This wine finishes full, lively, and loaded with minerals.

## VINEYARD

Hillside soils rich in limestone, secondary influence of decomposed granite, 1600 feet elevation. Region I, cool foggy mornings, warm days with gentle ocean breezes. Certified Organic vineyard. Hand tended and harvested.

## VINTAGE

The 2018 vintage was a beautiful season from start to finish with no real extremes throughout. The resulting wines boast vibrant acidity along with complex textural elements. We look forward to enjoying this vintage for many more years to come.

## CELLARING

Enjoy now  
through 2029

## FOOD PAIRINGS

Pairs beautifully with manchego and parmesan,  
pan seared scallops, and halibut.

**APPELLATION** Chalone

**CLONES** Wente

**FARMING** Certified Organic, hand tended and harvested

**WINEMAKER** Bill Brosseau

**COMPOSITION** 100% Chardonnay

**ALCOHOL** 14.1%

**YEAST** Native

**FERMENTATIONS** Barrel fermented, primary fermentation until dryness,  
native malolactic fermentation

**BARREL** French oak, 12% new oak, 15 months

**RELEASE DATE** August 2021

CASES PRODUCED

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