

v. 2018

ANDOVER ESTATE

CHARDONNAY | ESTATE GROWN
CERTIFIED SUSTAINABLE
ARROYO SECO, MONTEREY

Nestled in the heart of Monterey wine country, Andover Estate is dedicated to sustainably growing grapes and handcrafting balanced, elegant wines that express the essence of our vineyards. Cultivating a healthy world is important to us, which is why our wines are certified sustainable from grapes to glass.

ARROYO SECO

The grapes for our Chardonnay are grown on estate vineyards in the cool, rocky Arroyo Seco AVA of Monterey County. Each morning, cold marine air from the Monterey Bay drifts down the valley in a thick fog that burns off by midday. These unique conditions allow our grapes to mature slowly on the vine, leading to intense flavor development, heightened varietal character and lively acidity.

TASTING NOTES

Our Chardonnay is bright, focused and elegant with aromas of yellow apple, starfruit and hints of vanilla and butterscotch. Medium-bodied and balanced, the palate is lush with ripe flavors of white peach and crisp citrus, ending with a rich lingering finish of creamy, sweet oak.

ANDOVERESTATEWINES.COM



WINE STATS

Appellation
Arroyo Seco, Monterey

Composition
100% Chardonnay

Aging
French oak, medium toast, 8 months

TA 6.1g/L | pH 3.75

Alcohol
13.5%