

WITNESS MARK



CHARDONNAY

As the pendulum of an antique clock swings in perfect balance, a complex network of gears and levers churn in tandem, leaving behind witness marks, or small grooves inside the clock. For veteran clocksmiths tasked with the challenge of repairing such intricate clocks, they must rely on these witness marks to guide their process of restoring the pendulum back into balance. At Witness Mark Wines, our winemaker relies on the same tenets of experience, ingenuity and artistry to craft our wines. A color, an aroma, a lingering flavor profile. These details are the witness marks that guide our winemaker's creative process. The result is a portfolio of beautiful, perfectly balanced wines from California's Central Coast.

WINEMAKING

At the winery, the fruit is carefully sorted, gently whole-cluster pressed, then chilled and lightly settled. The juice is slowly fermented in stainless steel at cool temperatures to preserve the fresh fruit aromatics and crisp, luscious flavors. After fermentation, about 70% of the wine is aged in stainless steel tanks. The remainder of the blend is aged on new French oak to add subtle notes of vanilla and toast.

TASTING NOTES

Vibrant and graceful, Witness Mark Chardonnay opens with tropical and citrus aromas, followed by an elegant palate layered with balanced flavors of pear, stone fruit, apple and subtle hints of toasty oak. Pair with roast chicken, pasta salad, seared ahi tuna or parmesan risotto.

APPELLATION: Central Coast

AGING: French Oak and Stainless Steel

ALCOHOL: 13.5%

