

LONGFORD

E S T A T E



CHARDONNAY

WINEMAKING

The grapes for this wine are sourced from our estate vineyards in Monterey County. Hand-harvested in the cool morning hours to ensure bright and lively flavors, the grapes were then whole-cluster pressed to enhance and preserve the fresh fruit aromatics. The juice was then pumped to stainless steel tanks for settling and fermentation on the lees. After primary fermentation, a portion of the wine was aged on 35% new French oak to heighten the creamy texture and integrated oak flavors that characterize this wine.

TASTING

Beautifully complex aromas of yellow apple, bright citrus and crisp pear leap from the glass. On the palate, the opulent fruit flavors integrate perfectly with hints of smoke and vanilla spice from aging on French oak. Medium-bodied, creamy and richly-textured, this Chardonnay is balanced, approachable and food friendly.

ACCOLADES

92 POINTS
GOLD



SOMMELIER CHALLENGE
2019 Vintage