

MUNDAKA

Chardonnay



APPELLATION: CENTRAL COAST

AGING: FRENCH OAK AND
STAINLESS STEEL

ALCOHOL: 13.5%

KNOWN AS ONE OF THE BEST LEFT BREAKS IN THE WORLD, THE MUNDAKA WAVE IN NORTHERN SPAIN IS LEGENDARY FOR AMAZING LONG RIDES. OUR WINES CAPTURE THE RUSH OF THIS EPIC BREAK.

VINEYARDS

THE GRAPES FOR OUR CHARDONNAY ARE GROWN ON CALIFORNIA'S CENTRAL COAST WHERE THE MORNING FOG OFTEN LINGERS UNTIL MID-DAY. THIS ALLOWS OUR GRAPES TO DEVELOP COMPLEX FRUIT FLAVORS WHILE PRESERVING CRUCIAL ACIDITY.

WINEMAKING

AFTER HARVEST, THE GRAPES ARE WHOLE CLUSTER PRESSED, CHILLED AND RACKED CLEAN TO A REFRIGERATED STAINLESS STEEL TANK. THE JUICE IS SLOWLY FERMENTED AT A COOL TEMPERATURE TO ENHANCE THE VARIETAL AROMATICS.

TASTING NOTES

WITH SUBTLE NOTES OF VANILLA AND CARAMEL, MUNDAKA CHARDONNAY IS MEDIUM BODIED WITH AROMAS OF GREEN APPLE, CITRUS AND STONE FRUIT. WITH CRISP AND BALANCED ACIDITY, THE BRIGHT FRUIT FLAVORS SURF ACROSS THE PALATE IN THE LINGERING FINISH.

SUSTAINABLY FARMED ESTATE VINEYARDS