

2014
Monterey Co.
Chardonnay

Secret Cellars



Wine Notes

• VINTAGE •

The 2014 California harvest was one of the earliest in a decade and third in a string of great vintages. A mild winter and warm spring led to early bud break and the grapes continued to ripen steadily without any major storms or heat spikes. Grapes were picked two to three weeks earlier than prior years and yields were slightly down versus 2013. Chardonnay of this vintage show beautiful fresh fruit flavors and crisp acidity.

WINE ANALYSIS: 0.67 TA, 3.49 PH, 13.5% alcohol

• WINEMAKING •

Grapes were harvested during the cooler night and morning hours to preserve the fruit's delicate flavors. After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with Burgundian yeasts. We aged this vintage for four months in French oak and a small portion of the blend underwent malolactic fermentation adding a creamy note and softening the mouthfeel.

VARIETAL BLEND: 100% Chardonnay

• WINEMAKER'S NOTES •

Elegant and well-balanced, Secret Cellars Chardonnay offers aromas of citrus zest, honeydew and apple with hints of vanilla and baking spices like cinnamon and nutmeg. Juicy tropical fruit and citrus flavors follow and the wine's finish is crisp and refreshing.

• Food Pairing •

A wonderful wine to sip on its own, enjoy with mild cheeses, salads, grilled shrimp and fish tacos.

