



# MARK WEST

## *Chardonnay* APPELLATION CENTRAL COAST — VINTAGE 2009 —



**T**wisted pines near Monterey casually remind visitors of the wind at work here along the Pacific Ocean. California's windswept Central Coast provides a unique environment for growing wine grapes. While droughts and rains come and go, the wind remains.

Our 2009 Central Coast Chardonnay comes entirely from the Monterey appellation. Wines from the region typically show lemon, citrus and tropical notes. Along with the wind, grapes grown in this climate enjoy regular fog that keep the vines cool and maintains acid levels that typically transpire away in warmer climates.

The vintage 2009 followed a dry winter and a spring and summer with cooler than average temperatures. Winemaker Alex Cose chose vineyards once again from the area along the Salinas River and next to the Santa Lucia Highlands. Vineyards where we source fruit usually grow to half the size of their counterparts in Napa and Sonoma. The wind at work again naturally controls the growth of the vine and may reduce green flavors in the wine.

After an early morning harvest and a gentle pressing at the winery, the grapes underwent a primary fermentation in stainless steel followed by a malolactic fermentation before going to barrel. The wine aged in French oak for approximately eight months before bottling.

Our 2009 shows aromas of lemon meringue, ripe pears and the amazing minerality note of the first rain on stones. Barrel aging contributes a brown sugar component on the nose. Our medium-bodied wine enjoys flavors of honeydew melon, lemon curd, and a cream layer reminiscent of a 50/50 ice cream bar.

Pair this Chardonnay with seafood enchiladas in a white sauce, Chinese chicken salad, pizza Bianca or apple pie à la mode. Or come up with your own favorite pairing. If it's steak and Chardonnay you crave, then that's perfect too.

**Composition:** Chardonnay

**Appellation:** Central Coast

**Oak:** French, 40% new

**Alcohol:** 13.5 %

**Analysis:** pH 3.58, TA 5.0 g/L

**Cases Produced:** 8,000 cases