



# MARK WEST

## Chardonnay

APPELLATION CENTRAL COAST  
— VINTAGE 2010 —



### 85 POINTS

"reveals notes of lemon oil and orange rind as well as a hint of oak. Straightforward, lightweight, fresh, lively, well-made wine that represents a good value."

*-Robert Parker, Jr.*

**Composition:** Chardonnay

**Appellation:** Central Coast

**Oak:** French, 40% new

**Alcohol:** 13.9%

**Analysis:** pH 3.52 TA 0.53

**Cases Produced:** 8,000

**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 2010 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 2010 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 maloactic fermentation before going to barrel. The wine aged in French oak for approximately eight months before bottling.

Our 2010 shows aromas of kiwi, honeydew melon, lemon cream, freshly baked croissant, vanilla custard. Barrel aging contributes a brown sugar component on the nose. Our medium-bodied wine exhibits nice bright acidity and flavors of gooseberries with subtle oak that frames the fruit and rounds out the mid-palate. Fruit driven flavors that linger.

Pair this Chardonnay with chicken Alfredo, grilled cheese sandwich & tomato soup, Cobb salad, grilled salmon, apple pie a la mode. Or come up with your own favorite pairing. If it's steak and Chardonnay you crave, then that's perfect too.