



**2019 Chardonnay  
Central Coast**

**ACCOLADES**  
90 POINTS, EDITOR'S  
CHOICE, WINE ENTHUSIAST

**WINE SPECS**  
100% CHARDONNAY

12.5% ALCOHOL

MONTEREY COUNTY,  
CENTRAL COAST AVA

2,500 CASES PRODUCED



**Tasting Notes**

This refreshingly clean and crisp style of chardonnay has aromas of citrus peel, melon and honeysuckle. We taste apricots and tangerines in this wine, with a clean, mineral grip, and a touch of vanilla flavor in the finish from the sparing use of oak. It is deliciously acid-driven, making it a perfect pairing for seafood.

**Winemaking Notes**

These grapes were destemmed and pressed straight to tank for a cold fermentation to retain the crisp, floral character of this clone of chardonnay. After the primary fermentation we halted Malolactic fermentation part way through to also help retain those characteristics and produce a less buttery style of chardonnay. This wine was 20% aged in light-medium toast oak and 80% aged in stainless steel until bottling.

About the Musque Clone of Chardonnay: The distinct clone of chardonnay we used for this wine combines the fragrant aromas and flavors of Muscat with some of the creamy texture of chardonnay. The Musque clone is named for the French term meaning both perfumed ('musky') and Muscat-like and indicates that the variety is highly aromatic. It produces a style of wine more reminiscent of French Chablis than California Chardonnay.

**Food Pairing**

Oysters and all manner of shellfish, especially raw, tend to pair beautifully with this crisp style of chardonnay. Seasonal seafood recipes like stew, chowders, or grilled white fish will pair well.

**Wholesale Inquiries:**

Michael Kloster  
mkloster@mykaestates.com  
559-515-3798