



## **2021 Chardonnay Central Coast**

### **Wine Specs**

100% CHARDONNAY

12.5% ALCOHOL

CENTRAL COAST AVA

1,000 CASES PRODUCED

BRIX AT HARVEST: 23  
T.A.: 6 G/L PH: 3.3

\$30/PER BOTTLE



### **Tasting Notes**

This lightly oaked Chardonnay is pale straw in color and refreshingly clean and crisp with aromas of citrus peel, melon, and honeysuckle. You'll taste apricots and tangerines in this wine, with a bright, mineral grip, and a touch of vanilla flavor in the finish from the sparing use of oak. It is deliciously acid driven, lending it a lingering finish and making it a perfect pairing for seafood.

### **Winemaking Notes**

These grapes were pressed straight to tank for a cold fermentation to retain a crisp, floral character. 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 will age well for a few years, we recommend enjoying it by 2025.

### **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. Smoked trout, and sushi are delicious pairings. For cheese pairings we love this wine with fresh goat cheese. Roasted chicken, pasta with white sauce, and seasonal salads are also great pairing choices.

### **Accolades**

New vintage!  
Previous vintage scored  
90pts  
Wine Enthusiast  
"Editors Choice"

### **Wholesale Inquiries:**

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