

DISTRICT 7



2013 CHARDONNAY MONTEREY • CALIFORNIA

VINEYARDS

Our cool climate estate vineyards, located just outside of the town of Greenfield, are blessed with a climate that is perfect for growing top quality Chardonnay. With morning fogs that often linger until mid-day, the intricate fruit flavors have time to develop while preserving crucial acidity. These just-right conditions place Monterey on par with the best growing regions of the world.

WINEMAKING

Upon arrival at the winery, the grapes were gently whole-cluster pressed, chilled, and racked clean to a refrigerated stainless steel tank. The juice was slowly fermented at a cool temperature to enhance the varietal aromatics. We strive for a rich yet refreshing flavor profile, achieved through a combination of stainless steel and oak fermentation. The result is a fresh and vibrant wine that allows the natural flavor of the grape to shine.

TASTING NOTES

Each vintage, we strive to craft a Chardonnay that strikes a perfect balance between rich and refreshing. Through the judicious use of oak, we seek to complement, not detract from, the gorgeous tropical fruit flavors that are the hallmark of District 7. Our 2013 vintage has aromas of tropical fruit and butterscotch that lead into a lively blend of pear, pineapple and citrus flavors. It is a versatile wine with food, pairing particularly well with grilled seafood, roast chicken, or your favorite salad.

WINE FACTS

APPELLATION: MONTEREY

ALCOHOL: 13.5%

HARVEST BRIX: 23.5°

pH: 3.44

SUGGESTED RETAIL PRICE: \$18

CRAFTED FROM 100% ESTATE GROWN WINE GRAPES

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