



BLOC & BARREL

CHARDONNAY MONTEREY COUNTY

2019



Exceptionally grown and crafted, Bloc & Barrel wines pay homage to a minimalist winemaking approach where the vintner guides the natural process, and the terroir speaks for itself. The Central Coast is the perfect location to source Bloc & Barrels' grapes as its various climates and terroir enable a wide range of delicious wine styles. Our winemakers are meticulous, selecting grapes carefully grown from premium vineyard blocks, ensuring elegance in every sip.

VINEYARDS & WINEMAKING

2019 Bloc & Barrel Chardonnay is sourced from Monterey County. During the spring and summer months coastal fog rolls into the region in the evenings and persists until mid-morning the next day, resulting in a longer growing season that produces intense varietal characteristics. This "California" style Chardonnay underwent malolactic fermentation to enhance varietal aromas and mouthfeel and was aged sur lie on French and American oak to further impart complex integrated notes of coconut, herbal spice and clove.

TASTING NOTES

Bright citrus and honeydew melon aromas give way to creamy flavors of lush pineapple and juicy cantaloupe. Hints of coconut flakes linger on the palette while notes of herbal spice and clove add complexity to the elegant finish. Bloc & Barrel Chardonnay pairs well with creamy mild cheeses and rich dishes such as garlic butter Tuscan salmon and chicken Tetrizzini.

VARIETAL: 100% Chardonnay ▪ **APPELLATION:** Monterey County

ALCOHOL: 13.9% ▪ **TA:** 0.53g/100ml ▪ **pH:** 3.54 ▪ **RS:** 0.20g/100ml

EXCEPTIONALLY GROWN AND CRAFTED

Crafted with grapes sourced from exceptional vineyard blocks up and down the Central Coast.

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