

Metropolitan

WINES & SPIRITS

Cantiga Wineworks Monterey Chardonnay “Oakless” 2001



Product Information:

Appellation:	Monterey, California, USA
Vineyard:	Ventana Vineyards, Soledad
Harvest Date:	10/06/2001
Harvest Brix:	24.0
T.A:	0.8
R.S.:	0.03%
Bottling Date:	08/22/2002
Release Date:	November 2005
Cases Produced:	243
Alcohol:	14.5%
Closure:	Cork

Winemaker Notes:

Non-malolactic, and crafted with minimal intervention. Fermented for 14 days, and aged in stainless steel.

Food Pairing:

Poached salmon; roast turkey or chicken; steamed asparagus; crisp spinach salad; picholine olives

Supplier Information:

Based in Fair Play in the Sierra Foothills, Cantiga is rooted in a longstanding family winemaking tradition that looks to recapture the art of making wine that is both food-friendly and benefits from long periods of cellaring. To achieve its stylistic goals, the winemakers source their fruit very carefully and use ‘minimal intervention’ methods seldom seen in wines of today, including the purposeful prevention of malolactic fermentation. Cantiga believes in keeping a gentle touch as winemakers to let the grapes – and the uniqueness of the particular vintage – speak for themselves. The result is an essentially European aesthetic – crisp acidity, fruit, and balance – with the added benefits of California ripeness and depth.

For additional information please visit www.cantigawine.com