



# Marc Cellars

CHARDONNAY

CALIFORNIA

2017

## *Vintage*

2017 started out similar to the previous year with an abundance of rainfall followed by balmy spring allowing for a gradual start to the season. As the season progressed, vines were fortunate to not have any frost damage and the temperatures rose leading to a great harvest. Cool mornings and warm days allowed for adequate cluster development followed by late rains, leaving the grapes to optimal brix levels. Extended hang time allowed for mature, ripe fruit with balanced acidity levels and well-developed tannins.

## *Winemaking*

We source our Chardonnay grapes from several cool climate growing regions. Each area lends unique flavor components and structure to the final blend. Grapes were harvested during the cooler night and morning hours to preserve the fruits delicate flavors. After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with Burgundian yeasts. A small portion of the blend underwent malolactic fermentation adding a creamy note and softening the mouthfeel.

## *Winery Notes*

Elegant and well-balanced, our Chardonnay offers aromas of Golden Delicious apple, orange blossom and guava with hints of vanilla and baking spice. These lovely characteristics flow through to the palate leading to a crisp and refreshing finish.

## *Food Pairing*

Treat yourself to a glass after a long hard day or enjoy with fish tacos, brie cheese or grilled shrimp kabobs.

## *Technical Information*

Appellation: California  
Varietal Composition: 100% Chardonnay  
Total Acid: .50 g/100ml  
pH: 3.54  
Alcohol: 13.5%

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