



VINA ROBLES

VINEYARDS & WINERY



Chardonnay

2023 ✦ MISTRAL VINEYARD ✦ MONTEREY

We grow our Chardonnay fruit on our Mistral Vineyard in southern Monterey, where its proximity to the bay and Pacific breezes create the perfect environment for this cool climate variety. The grapes were picked early in the morning and immediately delivered to the winery. The fruit was pressed and the juice was then chilled down to 40°F for 48 hours to allow the sediment to settle. Afterwards, the juice was racked to both stainless steel tanks and French oak barrels for fermentation. The wine was then aged on its lees for six months to increase complexity and enrich the mouthfeel.

Tasting Notes

COLOR: Straw

AROMA: Golden apple, pear and lemon citrus with notes of caramel and honey

TASTE: Full-bodied with apple and citrus flavors leading to a rich, creamy finish

Technical Notes

| HARVEST DATE | BRIX° | VINEYARD | VARIETY | |
|--------------|-------|----------|------------|------|
| 10.9.23 | 24.6 | Mistral | Chardonnay | 100% |

AGING: 6 months in stainless steel and neutral French oak barrels

BOTTLING DATE: 4.16.24-4.17.24

CASES PRODUCED: 2,635

ALCOHOL: 13.5%

PH: 3.44

TOTAL ACIDITY: 6.5 g/L

Kevin Willenborg
Kevin Willenborg, Winemaker

1 200 PRISKA DRIVE | PASO ROBLES, CA 93446 | 805.227.4812

VINAROBLES.COM

