

Cantiga Wineworks

2000 Monterey Chardonnay, Barrel-Aged

Dry and full-bodied with abundant fruit, subtle oak, and a long finish.
Excellent acidity and balance.



TA: 0.8 Harvest Brix: 24.1
ML: 0% RS: 0.16% Alc: 14.5%

Fruit Source: Ventana Vineyard, Soledad, CA
Harvest Date: September 23, 2000
Length of Fermentation: 1 month
Barrel Treatment: 8 months in seasoned (2-yr old) French oak
Bottling Date: September 26, 2001
Release Date: December 2001
Cases Produced: 445

Unique Attributes:

- non-malolactic fermented
- fruit-forward style
- crafted with minimal intervention
- will cellar well for up to a decade with proper storage
- stylistically suited for the dinner table

Food Pairing:

- fish and shellfish: sautéed shrimp and scallops on a bed of greens with a light curry vinaigrette
- meat: pork roasted in a mango-ginger glaze
- fowl: turkey tetrazzini, duck à l'orange
- sides: curry butternut squash soup, polenta with wild mushrooms, and ginger chicken salad
- seasonings: garlic, curry, ginger, nutmeg, and fresh sage

Awards & Reviews:

- Gold Medal, San Francisco Chronicle Wine Competition
- 89, Wine Enthusiast

