

# Cantiga Wineworks

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## 2001 Monterey Chardonnay, "Oakless"

Dry, and full-bodied and crisp, with apricot, and grapefruit and vanilla.  
Excellent acidity and balance.



TA: 0.8                      Harvest Brix: 24.0  
ML: 0%                      RS: 0.03%                      Alc: 14.5%

Fruit Source: Ventana Vineyard, Soledad, CA

Harvest Date: October 6, 2001

Length of Fermentation: 2 weeks

Barrel Treatment: None

Bottling Date: August 22, 2002

Release Date: November 2005

Cases Produced: 243

### Unique Attributes:

- non-malolactic fermented
- aged in stainless steel
- 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: poached salmon fillet, simply prepared and optionally chilled
- fowl: roast turkey or chicken
- sides: lightly steamed asparagus, crisp spinach salad bathed in a light citrus vinaigrette, picholine olives

