

Cantiga Wineworks

2001 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: 24.0
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: 9 months in seasoned and new French and Hungarian oak

Bottling Date: August 22, 2002

Release Date: November 2005

Cases Produced: 317

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

