

# GIVING KITCHEN



## 2021 Giving Kitchen Chardonnay Monterey

### Tasting Notes:

This complex Chardonnay has bright aromatics of fresh citrus and soft honey. Soft, toasty oak follows, balanced by the richness derived from aging on the lees. This medium-bodied wine gives way to a full, rich mouthfeel complimented by lemon/lime, Granny Smith apples and hints of spice and oak. The creamy texture and lively acid core leads to a long, refined finish.

### Winemaking:

The grapes were hand-harvested at night and whole-cluster pressed. Primary and malolactic fermentations were finished in 30% new French oak over 3 months, aging an additional 4 months in these barrels.

### Technical Data:

Winemaker:	Maayan Koschitzky, Remington Jorgensen
Vintner:	David Green
Appellation:	100% Monterey County
Varietals:	100% Chardonnay
Harvested:	September 21, 2021
ABV	14.1%
pH	3.63
TA	7.1 g/L