



2013
CHULA VIÑA VINEYARD
CHARDONNAY
Monterey County

*An Intentional Departure from the “usual”
California Chardonnay*

Appellation:
MONTEREY

Vineyards:
CHULA VIÑA VINEYARD

Blend
100% CHARDONNAY

Winemaking
Unfined, Tank Fermented

Aging
8 months *sur lies* in tank

Alcohol
14.4%

Bottled
JUNE 21, 2014

Production
269 CASES

Winemaker:
ANNETTE HOFF DANZER

Suggested Retail Price:
\$ 24

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Tasting Room
Old Del Monte Milk Barn
19-A East Carmel Valley Road
Carmel Valley, California 93924
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Open Everyday

www.cimacollina.com

The Chula Viña Vineyard is located on a protected bench in the eastern hills overlooking the Salinas Valley. While the cooling fog keeps Chula Viña from ripening too quickly, its protected location assures the strong ocean-influenced winds do not stunt the vines' progress. In combination with the warm afternoon sun, these factors provide a setting for the growth of stunning fruit.

The 2013 vintage was marvelous, even perfect, weather for Monterey Chardonnay. The weather was relatively dry throughout the year which produced small, well-formed clusters, and the weather was the best one could hope for – not too hot, not too cold – and produced high-quality, flavorful wine grapes with nice acidity.

This wine was tank-fermented – an “unoaked” Chardonnay allows the wine to express its character and subtleties without the masking effect of oak. This process also preserve the freshness and acidity of the wine, creating a versatile and food-friendly libation. It is a pure varietal expression of Chardonnay with flavors of ripe apple, lemon, honeydew melon and a distinct minerality. Serve with sole almondine, *poulet en croute*, or roasted pork loin with apples.