



Cima Collina

CHULA VIÑA
Chardonnay

2017

———— SIP Certified Vineyard, Sustainability in Practice ————

APELLATION
Monterey County

VINEYARD DESIGNATION
Chula Viña Vineyard

VARIETALS
100% Chardonnay

AGING
Stainless Steel

ALCOHOL
13.4%

BOTTLED
January 23, 2018

PRODUCTION
288 cases

WINEMAKER
Annette Hoff

SUGG. RETAIL PRICE
\$26

VINEYARD NOTES – Harvested from Chula Viña (beautiful vineyard) in the Chualar Canyon foothills of the Gavilans. Planted on decomposed granite soils, the site is sunny during the day but cools significantly at night from regular cool Pacific Ocean breezes that blow through the region. 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.

WINEMAKING NOTES – 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 preserves the freshness and acidity of the wine, creating a versatile and food-friendly libation.

WINE STYLE – This is a lean, racy, refreshing, food-friendly and aromatic wine that will happily accompany a variety of foods. Serve slightly chilled on its own or with prawns, Waldorf salad, broiled sea bass or chicken fricassee. Cheers!

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