



MER SOLEIL

2018 SILVER Unoaked Chardonnay *Monterey County*

Tasting Notes: The alluring color of honeysuckle, this wine features scents of creamy citrus, calling to mind the meringue on top of lemon squares. The freshness of the nose evokes a walk through the vineyard or the minerality of wet granite encountered on a hike. Entry on the palate is round and soft, infused with flavors of apricot, Meyer lemon and the crispness of the first peaches of the season. Initial broadness on the palate tapers into bright acidity on the finish, a lingering invitation to take another sip.

Charlie Wagner Owner and Winemaker

The creation of this wine's crisp, fresh style starts with where we grow the grapes. Monterey County is an ideal place for making Chardonnay, with its dramatic weather, rugged beauty and rich character. Foggy mornings give way to bright sunshine, which is tempered by afternoon gusts of wind blowing off of Monterey Bay. This natural cooling leads to a longer growing season – grapes ripen more slowly, enabling us to create wine with greater complexity, vibrant natural acidity, and layers of aromas and flavors.

We build on this foundation in the vineyard with winemaking techniques designed to bring out SILVER's pure expression of Chardonnay. Fermentation and aging take place in a combination of stainless steel and small concrete tanks imported from Burgundy, France. The tanks are unlined, allowing the wine to "breathe" through a small amount of oxygen contact. They also enhance SILVER's distinct minerality, a quality that adds dimension to its lively freshness.

At every stage, our goal is to create a Chardonnay that we believe could come from nowhere else. With no exposure to oak and made in neutral vessels, SILVER is directly shaped by the perfect growing conditions of Monterey County.

