

# MER SOLEIL

## 2019 Unoaked Chardonnay Monterey County

**Tasting Notes:** A light, lustrous yellow, this pure expression of coastal Chardonnay has an alluring character that starts on the nose. Scents of pineapple, guava and mango mix with gardenia and other tropical flowers, while a trace of truffle adds intrigue. A distinct creaminess calls to mind the singular, smooth texture of Kumamoto oysters. This wine's natural acidity and bright minerality awaken the entire palate with a rousing freshness – all the way through to the exotic, enticing finish.

*Charlie Wagner* Owner and Winemaker



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The creation of this wine's intriguing, 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.