

MER SOLEIL

2021 SILVER CHARDONNAY | MONTEREY COUNTY



Nose: Fresh lemon, orange marmalade and the crisp smell of a first summer rain hitting a sidewalk.

Palate: An enticing mix of lean freshness and voluptuous texture. Natural acidity awakens the palate before this wine's flavors come rushing in. Echoes the nose, with lemon curd and marmalade.

Style differentiator: With no exposure to oak and made in neutral vessels, SILVER awakens the entire palate with a rousing freshness.

Ideal conditions: The dramatic weather pattern of Monterey County creates a perfect temperate climate for Chardonnay, with cooling breezes off Monterey Bay leading to a longer growing season.

Farming notes: Due to the cooler climate, grapes ripen more slowly than in other regions, resulting in greater complexity, vibrant natural acidity, and layers of aromas and flavors.

Aging: Stainless steel and unlined concrete tanks allow wine to “breathe,” enhancing SILVER’s minerality and lively freshness.

Suggested food pairings from winemaker Charlie Wagner: Fish tostadas, oysters, linguine with clams or roasted lemon chicken.

“My favorite part of this wine is the minerality – by fermenting and aging without oak, you bring out all the natural flavors of the vineyard. I love how the wine captures a true sense of place.”

- Charlie Wagner, owner and winemaker