



# MER SOLEIL

## 2021 RESERVE CHARDONNAY | SANTA LUCIA HIGHLANDS

**Nose:** Baked croissant, apricot, lemon/lime and honeysuckle

**Palate:** Round and creamy, notes of lemon squares and fresh natural acidity

**Style differentiator:** Creamy yet fresh, the wine is balanced by lively acidity and bright citrus

**Vineyards:** Forty minutes south of Monterey, California, the Santa Lucia Highlands is known for having ideal growing conditions for Chardonnay

**Farming notes:** Cooling breezes off of Monterey Bay enable a slower ripening of the grapes, leading to an extended growing season and wine of heightened complexity and intense flavors

**Aging:** A mix of new and used French oak barrels for about 11 months. A portion goes through malolactic fermentation to ensure a firm acidity while hand stirring of the barrels imparts a creamy texture

**Suggested food pairings from winemaker Charlie Wagner:** Pan seared Chilean sea bass, sizzling crab cakes or creamy fettuccine alfredo with freshly grated Parmigiano-Reggiano

*“The Santa Lucia Highlands has a drama and beauty all its own – we aim to capture this unique character in each bottle of our Reserve Chardonnay.”*

*- Charlie Wagner, owner and winemaker*