

MER SOLEIL

2024 RESERVE CHARDONNAY

MONTEREY COUNTY | CALIFORNIA



Mer Soleil began with a quest to find the best farmland and growing conditions to produce top-quality Chardonnay. This journey led the

Wagner family from Napa Valley down the coast of California to Monterey County. The region's cooler climate – with bright sun and gusting wind – is the foundation for a layered, complex wine. Grapes stay on the vine longer, leading to highly expressive Chardonnay that reveals a singular approach to farming and winemaking.

NOSE: Shows off what Monterey County offers – notes of Meyer lemon zest and a whiff of the Pacific Ocean. Fresh and vibrant, with a character that also suggests creaminess.

PALATE: Soft and creamy on entry, then a wisp of fresh, natural acidity that enlivens the mouth. Flavors of mandarin orange, a touch of honeysuckle and the faintest hint of apricot.

VINEYARDS: The rugged, moody landscape off the Monterey Coast, whose temperate climate and long growing season are ideal for Chardonnay.

DIFFERENTIATOR: Fresh and light, with a lively character balanced by the roundness of neutral oak that is not defining, but laced throughout.

SUGGESTED FOOD PAIRINGS:

Pan seared sea bass, Mediterranean chicken or pesto pasta.

“The rugged landscape off the Monterey Coast 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

