

# 1000 STORIES®

## CHARDONNAY

CRAFTED IN CALIFORNIA

VINT.

2021



### THE WINE

Our Chardonnay began its journey with high quality wine grapes largely coming from Monterey's cool-climate Arroyo Seco region. The wine underwent malolactic fermentation, giving it an opulent, round mouthfeel. Working with American oak sourced from eastern Minnesota, Winemaker Sebastian Donoso carefully selected medium toast barrels, yielding a profile that imparts unique flavors of marshmallow, coconut oil and vanilla bean. Sebastian expertly crafted the final blend to create the perfect balance of classic Chardonnay notes and bold flavors that make 1000 Stories wines uniquely different.

### WINEMAKING NOTES

- Mix of stainless steel and barrel fermentation
- Aged in 100% American Oak for 6 months
- Pair with grilled chicken, paella or creamy pastas

### TASTING NOTES

APPEARANCE & COLOR: Brilliant, pale yellow color

AROMA: Yellow apple, marshmallow, coconut oil, vanilla bean, marzipan and clove

PALATE: Opulent, round and creamy mid-palate for a long-lasting finish

CELLARING POTENTIAL: 1-2 years

### VARIETAL %

100% Chardonnay

*Sebastian Donoso*

SEBASTIAN DONOSO, WINEMAKER

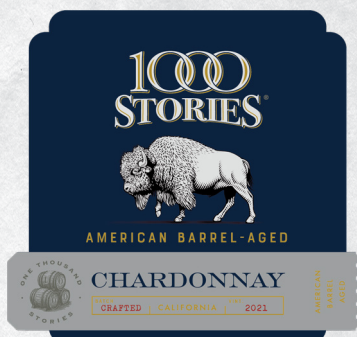
TOTAL ACIDITY: 5.2G/100ML

PH: 3.69

RESIDUAL SUGAR: 5.2G/100ML

ALCOHOL: 14.5%

FRONT LABEL



BACK LABEL



SHIPPER



UPC



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