



ASSOCIATION  
OF ZOOS &  
AQUARIUMS



*Saving animals from extinction, one bottle at a time...*



## 2017 Sea Turtle Chardonnay

**Tasting Note:** Barrel fermentation makes this chardonnay rich and decadent. Honeysuckle, tropical fruits and ripe pear integrate with toasted oak and vanilla on the nose. The pallet is opulent, satiny, with peaches, orange marmalade and the perfect amount of butter.

**Winemaker's Note:** The fruit was de-stemmed and gently pressed. Fermentation began in stainless steel and once sugars reached 14 brix the juice was racked into French oak barrels to finish fermentation and aging. The individual parcels were fermented separately using selected yeasts before they were blended and bottled.

**Vineyard Manger's Note:** Monterey is a harsh mistress. Frigid morning winds blow directly from the Bay with sustained gusts reaching 30 mph. Soils are gravelly, with sand and loam retaining little of the 13 inches of average annual rainfall. The vines struggle, and only with deficit irrigation are they able to achieve an adequate canopy with a small hardy crop. The harsh climate facilitates smaller berries, with thicker skins, and concentrated rich flavors.

**DESIGNATION:** Wildlife Wine Club

**VARIETAL:** Chardonnay

**APPELLATION:** Monterey

**ALCOHOL:** 13%

**PH:** 3.55

**TA:** 5.3

**COOPERAGE:** Small French Oak Barrels

**BOTTLE SIZE:** 750ml

**DRINKING WINDOW:** Now to 2023

**UPC:** 860001359817