

# LIVE LIFE WITH IRONY

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THIRD GENERATION FAMILY VINTNERS



↑  
from cool Monterey County

## 2015 CHARDONNAY MONTEREY COUNTY

### VINTAGE

For Monterey, the 2015 vintage was light and early throughout the whole county, including our very own San Bernabe Vineyard. Another dry winter led to an early bud break, while a rainless spring transitioned to a warm summer with long, sunny days. These weather conditions allowed the grapes to fully ripen and produce accentuated tropical fruit characteristics. The harvest period remained warm and allowed for quick and uniform ripening of the fruit, producing grapes with concentrated flavors and elegant complexity.

### WINEMAKING

The grapes were harvested in the cool night hours and brought directly to the winery where they were gently pressed and separated into different lots, determined by the fruit's flavors—the leaner lots were fermented in stainless steel tanks to retain their delicate aromas and bright acidity, while the richer lots were sent to age on French oak to further develop flavors and complexity. All lots were brought together for final blending before bottling.

### VINEYARDS

We carefully selected Chardonnay grapes from diverse lots, including those from our family-owned vineyards located in Monterey County. We blended the lots from cool and warm climates to create complexity and layers of flavor.



### WINE

Elegant and classic, Irony Monterey Chardonnay opens up with enticing aromas of apricot, yellow peach, citrus, honey and hints of soft, toasty oak. This medium-bodied Chardonnay offers a full, rich mouthfeel complemented by flavors of honeydew melon, tart green apple, marshmallow and hints of spice and oak, which lead to a long, refined finish. Enjoy Irony Chardonnay with roast chicken, creamy cheeses and shrimp alfredo pasta.

### TECHNICAL DATA

VINTAGE: 2015 / APPELLATION: MONTEREY COUNTY / ALCOHOL: 14.5%  
FINAL PH: 3.38 / TOTAL ACID: .57 GRAMS PER 100ML

