

LIVE LIFE WITH IRONY

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THIRD GENERATION FAMILY VINTNERS



↑
from cool Monterey County

CHARDONNAY 2016 MONTEREY COUNTY

VINTAGE

Following four seasons of drought, vintage 2016 finally saw near average rainfall. The vineyards enjoyed relatively warm temperatures around March, leading to timely budburst. Warm days and cool nights continued from March until veraison at the beginning of July. A warm start to the season coupled with moderate winter rainfall lead to good canopy development, ideal for ripening the grapes fully. From veraison, the season was remarkably cool, perfect for ripening the delicate fruit flavors and maintaining excellent acidity in this early season floral white variety. It also resulted in fully ripe fruit flavors, producing excellently balanced wines. Overall the yields were just below average, promoting excellent concentration and depth.

VINEYARDS

This classically-styled wine hails from 14 distinct and diverse blocks of Chardonnay in the San Bernabe and Monterey AVA's. These appellations are known for a cooler climate attributed to the strong afternoon winds from the Pacific. Here, Chardonnay is the most widely planted grape variety and is perfectly suited to the environment, offering wines with excellent balance of acidity and tropical fruit flavors that add layers of complexity to this wine.



WINEMAKING

The grapes were harvested at the peak of ripeness. They were then gently pressed into either barrels or stainless steel tanks. This was determined by the fruit flavor and sugar levels, with the leaner lots being fermented in stainless steel tanks to retain their more delicate aromas and a great acidity. The richer, more ripe lots were sent to barrels for fermentation and aging. Following fermentation, all lots started malolactic fermentation, with completion at varying degrees depending on the acid and sugar balance of the wine.

WINE

Our Irony Chardonnay opens with layered aromas of juicy stone fruit, citrus and hints of toasty oak. Medium-bodied with a lovely, creamy mid-palate, this wine exhibits tropical fruit, Honeydew melon and zesty lemon flavors that segue to a long finish with a crisp and balanced acidity. Live life with Irony. Enjoy Irony Chardonnay paired with cedar-plank grilled salmon alongside a lightly vinaigrette-dressed arugula salad.

TECHNICAL DATA

APPELLATION: MONTEREY COUNTY
OAK AGING: A SMALL PORTION OF AMERICAN AND FRENCH OAK BARRELS;
MAJORITY AGED IN STAINLESS STEEL TANKS
ALCOHOL : 14.5% ALC. BY VOL.
FINAL PH: 3.41 TOTAL ACID: 0.49 G/100ML

