

MONTPELLIER

2017

CHARDONNAY

CALIFORNIA

Championship wines for
everyday consumption

TASTING NOTES:

It's a blend of Chardonnay that has a brilliant golden straw color, with a forward nose of apples and pears. Elegant flavors of rich fig, honey, and vanilla are complemented with a hint of toast to help provide a long, polished finish on the palate. Drink and enjoy today.

SUGGESTED FOOD PAIRINGS:

Pairs well with baked halibut steaks, marinated grilled shrimp, balsamic roasted pork loin, cheese and garlic-lemon double-stuffed chicken.

AWARDS:

2015 Orange County Fair Wine Competition – **Gold Medal**

2015 BTI | Tastings.com – **86 points | Best Buy**

2015 LA International Wine Competition – **Silver Medal**

2015 Pacific Rim International Wine Competition – **Silver Medal**

Alcohol: 12.5%
Glucose/Fructose: 6.08 g/L
Blend: 87% Chardonnay,
13% Proprietor's White Blend
Appellation: California
Winemaker: Emily Duboce
UPC Code: 0 81054 10440 1

MONTPELLIER VINEYARDS
NAPA, CA
www.broncowine.com

