

# MONTPELLIER®



## MONTPELLIER VINEYARDS

“Champion of wines for  
everyday consumption”



MONTPELLIER VINEYARDS, NAPA, CA  
MARKETED BY BRONCO WINE COMPANY | [WWW.BRONCOWINE.COM](http://WWW.BRONCOWINE.COM)  
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# MONTPELLIER®



## CABERNET SAUVIGNON CALIFORNIA

This wine has a brilliant ruby-red hue with a complex aroma and bouquet of black cherries and plum. Rich chocolate and raspberry flavors are balanced with a hint of vanilla and spice to help provide a soft, lingering finish.

ALC 12.5% | G/F 3.99 g/L | T.A. 5.82 g/L | pH 3.55 | UPC 0 81054 10435 7

## CHARDONNAY CALIFORNIA

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.

ALC 12.5% | G/F 6.23 g/L | T.A. 5.14 g/L | pH 3.41 | UPC 0 81054 10440 1

2013 Vintage:

**GOLD MEDAL** Orange County Fair Wine Competition 2015

## MERLOT CALIFORNIA

Montpellier Merlot is a ruby-colored wine. The wine has hints of blueberry, raspberry, and cherry on the nose. On the palate, berries and fresh fruit are present with hints of vanilla and ends with a smooth finish.

ALC 12.5% | G/F 3.66 g/L | T.A. 5.63 g/L | pH 3.65 | UPC 0 81054 10447 0

## PINOT NOIR CALIFORNIA

Medium in color and body, this wine has flavors of fresh berries and plum. The mouthfeel is of vanilla and hints of spice.

ALC 12.5% | G/F 4.45 g/L | T.A. 5.76 g/L | pH 3.53 | UPC 0 81054 10444 9

## SYRAH CALIFORNIA

Rich velvety texture, subtle spice notes and elegant fresh fruit flavors provide an abundance of character in this dark red wine. Hints of vanilla and smoky oak flavors unfold on the palate with a smooth finish.

ALC 12.5% | G/F 2.93 g/L | T.A. 6.06 g/L | pH 3.63 | UPC 0 81054 10430 2

90 POINTS | **BEST BUY** *Tastings.com* 2016

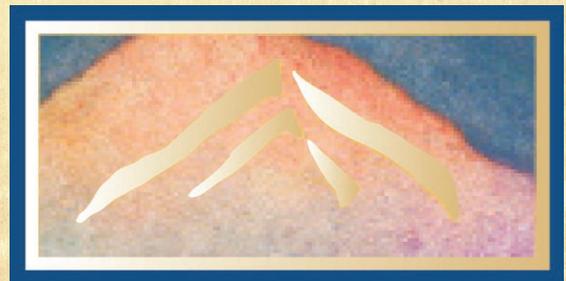
## VIOGNIER CALIFORNIA

With abundant aromas of honeysuckle, stone fruit, apricot and tropical fruit, our Viognier finishes crisp and clean with hints of vanilla and fruit that is pleasantly balanced.

ALC 12.5% | G/F 7.51 g/L | T.A. 5.61 g/L | pH 3.32 | UPC 0 81054 10465 4

**GOLD MEDAL** San Francisco Chronicle Wine Competition 2016

91 POINTS | **BEST BUY** *Tastings.com* 2016



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