

C O A S T L I N E

C E L L A R S

2008 COASTLINE

Monterey County Chardonnay



California boasts 840 miles of beautiful coastline. Along this vast stretch is an area between Santa Cruz and Santa Barbara called the Central Coast where vineyards were first planted by Franciscan Friars. They recognized that the fertile valleys and hillsides, cooled by ocean breezes, were ideal for growing premium wine grapes. Coastline Cellars is steeped in this rich tradition of winemaking and delivers well-balanced, premium quality wines.

Wine:

Our Monterey Chardonnay exhibits all the elegant attributes of wines from this region. It was fermented cool in stainless steel tanks before 15% was barrel fermented and then aged for 6 months in both French and American oak barrels. The barrel fermentation gives the wine just a hint of toasty oak aromas that complement the ripe apple and melon notes on the nose. The extended growing season and cool evenings in Monterey allow for the development of ripe fruit flavors that are balanced by fresh acidity. On the palate, tropical fruits flavors are restrained by a subtle minerality and clean, crisp finish.

Winemaking Analysis:

Varietal composition: 99% Chardonnay, 1% mixed white varieties

Appellation: Monterey County

Alcohol: 13.2%

Total Acid: 0.62 g/100ml

pH: 3.57

Food Pairing:

- ♦ Mixed Lettuce Salad with Sliced Apples and Walnuts
- ♦ Fettuccini Alfredo
- ♦ Grilled Fish Served with Mango Salsa



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