

# MER SOLEIL SILVER

*"My favorite part of this wine is the minerality - by fermenting and aging without oak, you bring out all the natural flavors of the vineyard. I love how the wine captures a true sense of place."*

*- Charlie Wagner, Owner and Winemaker*

## 2014 Unoaked Chardonnay, Monterey County

### OUR GRAPES

The story of a wine is the story of a place, and it's hard to imagine a better place to make Chardonnay than Monterey County. As John Steinbeck wrote, "I've lived in good climate, and it bores the hell out of me. I like weather rather than climate." There is no shortage of weather in Monterey County, which includes the Santa Lucia Highlands appellation. Tranquil early morning fog and sunny afternoons give way to afternoon winds, with gusts of up to 20 miles per hour. Out of that dramatic combination comes a slow ripening of grapes that allows us to produce intense fruit flavors balanced with vibrant acidity.

### OUR BREAK WITH TRADITION

Mer Soleil Silver is not a typical Chardonnay, and its bottle is equally distinct. Its matte gray finish was inspired by the concrete fermenters that create this wine's singular character. For us, that character stems from a true sense of place, grapes grown in ideal conditions and wine-making techniques that break from tradition to create something new.

### TASTING NOTES

Fair in color and fresh from start to finish, the 2014 vintage opens up with aromas of flower blossoms, crisp pears and a hint of honeysuckle. Bright citrus evokes the clean taste of Meyer lemons, which grow amidst our estate vineyards, where a portion of this wine is sourced. On the palate, the wine is round and layered, with an acidity and depth that belie its unoaked character. The finish brings a lingering freshness that creates a perfect complement to salads, grilled seafood, tomato-based dishes and fresh oysters - and leaves a brightness in the mouth that leaves you wanting another sip.

### OUR STYLE

Never seeing the inside of an oak barrel, our Mer Soleil Silver is a pure, clean expression of Chardonnay. Our wine is fermented and aged in a combination of stainless steel and small concrete tanks that are imported from Burgundy, France. We keep fermentation temperatures stable while allowing a small amount of oxygen contact. The result: enhanced flavor development that is similar to aging in an oak barrel - but without the oak.

