Shadow Point Chardonnay, Monterey County AVA 2023

UPB9632023

Boutinot USA

— California, USA

From vineyards in California's Central Coast region which sit next to a chain of hills separating the vineyards from the Pacific coast. The name Shadow Point relates to the shadows which form over the vineyard as the setting sun falls in the west, behind the neighbouring hills.

2022 Vintage

IWC Bronze
2023

2023
Vintage

IWSC Bronze
2024

Production

Chardonnay benefits from the cooler evenings this region enjoys helping to maintain natural freshness. After careful selection fruit is pressed gently in a bladder press before fermentation in stainless steel. 20% of the blend is aged for 6 months in new and used French oak.

Tasting note

This is a modern CA Chardonnay. On the nose, there is plenty of bright ripe fruit over toasted hazelnut aromas. The palate has a stone fruit, creamy oak richness, and freshness on the finish. This style offers an appealing, plumply oaked version of new world Chardonnay, and a lot of pleasure for people who want a richer style.

Food Match

This wine wants buttery chicken, pork tenderloin or a mushroom stroganoff.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Monterey

Winemaker:
Samantha Bailey

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Bottle Barcode:
3430560012903