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Alpha

BATCH
N°191

PROJECT

CHARDONNAY

MONTEREY COUNTY
+GROWN+



A STORY OF COLLABORATION

Alpha Project is the result of a fruitful collaboration between a well-respected restaurateur and a celebrated vintner who wanted to craft the ultimate food-friendly wine. Together they sipped, conferred and sipped some more until they hit on a wine that would appeal to sophisticated, modern tastes while showcasing traditional varietal character. Alpha Project Chardonnay is elegant and bright with notes of melon, green apple and citrus-perfect for elevating any dining experience.

WINEMAKING

Alpha Project Chardonnay grapes are sourced from Monterey County, one of California's renowned growing regions. This Chardonnay underwent malolactic fermentation to enhance its aroma and mouthfeel and was aged sur lie to further increase richness on the palate. The wine was enhanced with French and American oak to impart complex, integrated notes of coconut, herbal spice and clove.

TASTING NOTES

Juicy, ripe pineapple intertwines with citrus and green apple aromas invigorating your senses before your first sip. This classic California style Chardonnay is rich on the palate with elegantly balanced flavors of bright fruit and brioche with hints of toasted almonds and spice. The velvety mouthfeel combined with a soft lingering finish is the perfect pairing for creamy pastas and herb chicken.

APPELLATION

Monterey County

VARIETAL INFORMATION

96% Chardonnay

4% Viognier

WINE SPECS

Alcohol: 13.9%

TA: 0.55 g/100mL

PH: 3.49

RS: 0.30 g/100mL