

Fringe

Terrain Chardonnay

These grapes came from the cool (literally) coastal terrain of Monterey County in California.



Ready for an adventure!

Tasting Notes

This refreshingly clean and crisp wine has hints of melon and honeysuckle, and is anything but your mom's Chardonnay. You'll taste apricots and tangerines as you sip. It is deliciously acid-driven and light-medium bodied, making it a perfect pairing for seafood, or whatever.

Winemaking Notes

The unique coastal geography of Monterey creates cool climate weather patterns ideal for crafting a floral and crisp Chablis-style Chardonnay. We pressed the grapes to tank and fermented cold in stainless steel. We then bottled the wine un-oaked so as not to, in an act of winemaking hubris, screw up the good work mother nature had already done.

Food Pairing

Oysters and all manner of shellfish, especially raw, tend to pair beautifully with Terrain. It just makes sense really, as these grapes came from the coast. Seasonal seafood recipes like stew, chowders, or grilled white fish will pair well. Goat cheese and sushi are delicious pairings. Tell us if you find something else you like to eat while drinking this wine; we won't judge, we'll probably try it too!

Ratings

89 Points - Wine Enthusiast

Wine Specs

100% Chardonnay
12.5% Alcohol
\$30 per bottle
224 Cases produced