



## DEADEYE CHARDONNAY 2021 MONTEREY COUNTY

Deadeye by Provenance Vineyards lives at the creative intersection of careful vineyard selection and winemaker's gut instinct in blending.

### WINE PROFILE

A classic Monterey County Chardonnay, this wine offers ripe, tropical aromas of pineapple softened by notes of baked apple and brioche. The palate of this medium-bodied wine unfolds with layers peaches and asian pears, melting into a long, lasting finish with a sumptuous mouth-feel. This Chardonnay makes a great accompaniment to seafood, poultry, or pork. Pair with a spicy curry-based sauce or with lightly-aged sheep's milk cheeses.

### TERROIR

The fruit of this Monterey County Chardonnay was sourced from San Lucas AVA. A picturesque valley in the Santa Lucia Range that opens up to the Pacific Ocean, this AVA has the largest diurnal temperature variation in California. The cool, moist air is pulled into the dips and valleys of this region's geology, creating a morning fog layer that helps limit the grape's direct sunlight and growing temperatures. This causes the cool-climate varieties, such as Chardonnay, to thrive in this area, creating unique and sought after wines

### NATURAL WINEMAKING

We use a cold fermentation process to ferment this wine in oak for 30 to 45 days. We then age the wine on 15% light-toast American Oak to soften and mature the palate.

### BY THE NUMBERS

ALC: 13.7%    RS: 4 g/L    TA: 4.8 g/L    pH: 3.75

