

# M. DEAN



## 2021 CHARDONNAY CALIFORNIA

### about the 2021 vintage

The 2021 vintage featured an early bud break with steady warm conditions up till harvest, translating to consistent ripening on the vine. The vintage yielded excellent fruit quality with good flavor concentration and a notably vibrant acidity.

### vinification

The Chardonnay was pressed to tank, settled, and racked where it began fermentation. One third of the wine underwent malolactic fermentation. The wine finished fermenting in French oak barrels (25% new) and aged for 10 months to create a rounded character on the palate.

### tasting notes

Dry, medium-bodied, moderate acidity with a buttery finish. Pear, papaya, and lemon curd with a touch of vanilla.

### food pairing

Fish, pasta, poultry, and veggies.

### alcohol/volume

13%



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