

ETTORE

CHARDONNAY 'PURE'



A deep straw-yellow color with golden reflections. Fine bouquet of tropical fruits: passion fruit, banana, melon accompanied by a buttery and caramel nuance. Elegant with a pleasant structure and soft balanced finish.

Color: White

Area of Production: Mendocino County, CA

Varietals: 100% Chardonnay

Wine Age: 7-28 years old

Elevation: 150-200 meters

Soil: Mostly gravelly, bench land loamy soils

Farming Practices: Organic

Fermentation: Alcoholic and malolactic in stainless steel

Aging: On the lees in stainless steel

Production: 17,162 bottles/year