



MINISTRY OF THE VINTERIOR
2016 North Coast Chardonnay

Vineyards

Grapes have been planted in six counties that comprise the North Coast AVA since the early 1800s, making it one of the United States' oldest wine-growing regions. Possessing several microclimates that centuries of farming have allowed to be analyzed and fully understood, the area produces many noted varieties of Cabernet Sauvignon, Pinot Noir, Merlot, Syrah, Zinfandel and, of course, Chardonnay.

Chardonnay does particularly well in the eastern portion of the region, in the soils of the Chalk Hills of the Russian River Valley, where the elevation displaces the fog more prevalent at the lower elevations.

Tasting notes

Delicate orange zest aromas open into stone fruit and pears. On the palate, this wine is full and lush with a nod to acidity that is great for pairing with many foods. Restrained oak provides a warm vanilla backdrop and softness, while the acidity lifts balances the richness through the long finish. --Chris Nickolopoulos and Elijah Pfister, négociants.

Food pairing

The Ministers often enjoy a glass of this vintage at the close of the day, or with creamy cheeses, crab and shellfish, chicken and especially their favorite, mac and cheese.

Analysis
100% Chardonnay
ALC: 13.9%
pH: 3.76
RS: .6
TA: 4.5

