

# ONE BRICK

## 2019 CHARDONNAY

CALIFORNIA

### WINEMAKING NOTES

The unique coastal geography of Monterey creates cool climate weather patterns ideal for crafting a floral and crisp Chablis-style Chardonnay.

The musque clone of Chardonnay we used to produce this wine is a non-chardonnay-ey Chardonnay. This distinct clone combines the fragrant aromas and flavors of Muscat with some of the creamy texture of Chardonnay. The Musque clone is named for the French term meaning both perfumed ('musky') and Muscat-like and indicates that the variety is highly aromatic. To retain the crisp, Chablis style we were looking for we did not let this wine undergo malolactic fermentation.

### TASTING NOTES

This refreshingly clean and crisp style of chardonnay has aromas of melon and honeysuckle. We taste apricots and tangerines in this wine. It is deliciously acid-driven, making it a perfect pairing for seafood.

### FOOD PAIRING

Oysters and all manner of shellfish, especially raw, tend to pair beautifully with this crisp style of chardonnay. Seasonal seafood recipes like stew, chowders, or grilled white fish will pair well. Goat cheese, smoked trout, and sushi are delicious pairings.

### WINE SPECS

100% Chardonnay  
ABV: 13.1%



*"One Brick is the start of something more. One Brick is the first step on a path. Whether you're building trust in a relationship, starting a new personal journey, or trying to be the best mom you can be; One Brick is a reminder that every step matters. Building brick by brick, you can do anything!"*

*XO Jane*