

# Wine of the Week

2003 Ventana Vineyards Gold Stripe Chardonnay



## Wine profile

■ **Essentials:** Gold Stripe Chardonnay has tropical fruit aromas of pineapple and mango, with intense flavors of tangy apple, pear and lemon. Aging in French oak adds an accent of vanilla and light honey tones. The perfect balance of fruit, oak and acidity makes this an exceptional food-friendly wine.

■ **Enjoy:** This classic Chardonnay will compliment so many different entrees. While enchanting with Dungeness crab or a scallop risotto, it will also pair nicely with an apple and spice pork roast.

■ **Price:** \$18 retail

■ **Winemaker:** Reggie Hammond

## Instant expert

### ■ Chardonnay

Beginning in Burgundy, France, Chardonnay has spread to become one of the most widely planted varieties in the world—both in terms of distance and acreage. Chardonnay flourishes in slightly cooler climates, warm days and cool nights. Most winemakers put their Chardonnay through ML (malolactic fermentation) which brings out a rich, buttery taste. Best served slightly chilled.



Monterey Wine Country  
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