



2021 Hearst Ranch "Glacier Ridge" Chardonnay- Monterey, CA

Monterey is a part of the greater Central Coast AVA. The climate is relatively warm but tempered by cool, coastal winds. Chardonnay, covering about 40% of vineyard acreage, is the most widely planted grape in all of Monterey County. The fruit from California's Central Coast vineyards is among the finest in the world. With the talent of the Hearst winemaker, you get Hearst Ranch Wines, exhibiting the excellence synonymous with the Hearst tradition. This 100% Chardonnay presents with easy-drinking appeal as well as with an intriguing depth of personality. The aromatic profile is playful, with perfumed notes of daisies and freshly cut grass layered with a hint of French oak. Its resolute acid profile counters a creamy weight on the mid-palate and frames the presentation as a whole. A versatile companion for a wide range of cuisines, this vintage is well-balanced and should be enjoyed now through 2026.

Pairings: Simple salmon preparations (poached or with a buttery sauce) chicken, pork or pasta in a creamy sauce, chicken, ham or cheese-based salads such as Caesar salad or chicken salads that include peach, mango or macadamia nuts, mild curries with buttery sauces.

2020 Chalmers "Montevecchio Bianco"- Victoria, Australia

Tucked into the southeastern Australian mainland, Victoria is the country's smallest state, and also its most climatically diverse winemaking region. The wine industry has been a mainstay here since the 1800s, and today it boasts more individual wineries than any other region in Australia. Victoria is home to twenty-one. Chalmers is a 2nd generation winery, which originally was a vineyard nursery. Montevecchio Bianco is their homage to Italy, named after the village in Sardinia. A blend of white grapes from an area in Heathcote that is speckled with volcanic intrusions and iron rich clay and limestone soils. Drawn from their 80 hectares of sustainably-grown Italian vines in Heathcote, the Bianco Field Blend brings together grapes that one would not find jumbled together anywhere in Italy, but somehow work perfectly when planted together Down Under. 50% Vermentino, 21% Pecorino, 12% Ribolla Gialla, 10% Falanghina, 4% Moscato Giallo and 3% Fiano are co-fermented in stainless steel, with 6 months of lees aging before release. The aromatics combine citrus, florals, and orchard fruit in the form of grapefruit, passionflower, yellow apple, and finger lime. Dry and bright, but with a light textural grip on the finish. Fragrant, fresh, and fruity, it shows notes of white peach, cut red apple and zesty grapefruit. It is crisp yet giving on the palate with a clean dry finish. Enjoy it extra chilled.

Pairings: This wine pairs best with seafood, pesto sauce, pork tenderloin, fish, salads and pasta dishes featuring vegetables