

MURAM International AB
Nackagatan 27
SE-116 47 STOCKHOLM
Sweden

Telephone: +46-70-591 12 78
Fax: +46-8-714 57 50

E-mail: info@muram.com
Internet: www.muram.com



2003, CHARDONNAY CENTRAL COAST

WINEMAKER'S TASTING NOTES

Our 2003 Chardonnay begins with bright aromas of tropical fruits and red apple, followed by ripe flavors of pineapple and pear with nuances of vanilla, lemon zest and caramel. A soft acidity carries the palate, finishing with a refreshing impression of guava and citrus.

WINEGROWING NOTES

Our 2003 Chardonnay hails from Santa Barbara County, which is recognized as one of the world's finest appellations for the varietal. Here, the cool, moderating influence of the nearby Pacific Ocean extends the growing season, enabling Chardonnay grapes to develop rich, fully defined varietal flavors while retaining optimal acidity and structure.

WINEMAKING NOTES

Cold settled and racked, then cold fermented in stainless steel tanks for retention of crisp acidity and vivid varietal flavors. Aged in French oak for added complexity and structure.

CUISINE PAIRING

Our 2003 Chardonnay appeals to a broad range of seafood, shellfish, light pastas and poultry dishes, particularly fresh grilled salmon and roasted chicken with lemon and herbs.

FACTS

name:	2003, Chardonnay "Central Coast"
item number:	03CHvs
composition:	100 % Chardonnay
alcohol:	13.8 % by volume
price:	See pricelist

