



King Family

VINEYARDS

2023 Brut

AVA: Monticello

VINEYARD: King Family Vineyards VARIETY:
100% Chardonnay

ABV: 10.95% | RS: 0.5% | pH: 3.02 | TA: 10.04

WINEMAKING

To produce the base wine, early harvested Chardonnay is gently pressed and then aged for nine months in French oak barrels. After bottling, the wine continues to age in contact with the lees until the time of disgorgement, at least 24 months later.

TASTING NOTE

Crisp green apple, fragrant white flowers, and zesty lemon leap from the glass, accompanied by delicate aroma of toast. The palate is alive with vibrant acidity, balanced by a smooth, rounded texture, and a long finish.