

GOLDEN by Folktale Winery

Worldwide Beverage 1cs \$10.36 / 3cs \$9.62

California is called the Golden State for many reasons. The hills of California turn golden yellow each summer to match the golden sand beaches and deserts. Ever since the California Gold Rush, dreamers, pioneers, and free spirits have been drawn here. From golden tans to the Golden Globes, California is a unique and magical place. As a winemaker, California offers a special world in which to grow grapes. The warm sun, cool ocean air, fertile soils, and respect for land make for incredible growing conditions every vintage. When things are perfect and you're set up for success, we like to say "You're golden." With that spirit, in celebration of life and everything we love about the Golden State, we are excited to introduce our newest wine, Golden.

MONTEREY COUNTY AVA

Based in Carmel, California, Folktale Winery, the home of Golden, is located just 5 miles from the Pacific Ocean. We think it's one of the most beautiful places on earth, and we are inspired every day to be able to make wines here. As a growing region, Monterey County is ideally suited to grow amazing Chardonnay. The warm, dry summer days are cooled each afternoon and evening by the Pacific Ocean breeze and fog. This creates an extended growing season, allowing the grapes to develop layers of complexity and flavor. The rocky, volcanic soils impart great minerality and acidity to balance the big tropical and stone fruit flavors. Our goal is to showcase why Monterey County is the premier region for California Chardonnay.

2016 GOLDEN CHARDONNAY – Monterey County

COLOR: I'll give you one guess. The golden yellow hue is clearly embraced through the clear glass bottle. Nothing to hide here. It looks like liquid gold.

AROMA: Classic tropical and stone fruit aromas of peaches, pineapple, papaya, apricot, and banana with notes of lemon zest, orange blossom, and vanilla cream.

FLAVOR: In the glass, there is a sophisticated balance of fruit, mineral, oak, and acid. No heat or overwhelming richness. The fruit and acid are at the forefront with bright pineapple, peach, and star fruit. The minerality lingers on the mid-palate and finish, where there is what I describe as a river rock character. The oak is very subtle, and grounds the flavors by adding a soft vanilla bean nuttiness, like the perfect crust of a meringue pie. I'm just going to go finish this bottle by myself now.



Appellation – Monterey County, San Lucas AVA
Soil Type – Sand Stone + Diatomaceous Shale
Alc/Vol = 14.1% / TA = 0.59
pH = 3.4 / RS = 0.01 g/l