

BREA CENTRAL COAST CHARDONNAY



100% Chardonnay. Golden colored. Sweet spice and tropical fruit aromas. Clean and pure flavors of flowers, apricot and lime zest. Bright with juicy acidity. Medium bodied and dry, ending with a buttery oaky flavor. Enjoy with crab salad or pan-fried flounder. Great paired with crisp salads, soft cheeses, creamy pasta or fried chicken. Organic.

From the Eden Rift Vineyard, located in the Hollister Hills, on the San Andreas fault line. It is about 20 miles from Monterey Bay and grows a mix of Dijon clones. The soil is composed of calcareous, granitic limestone, dolomite and mineral rich soils. Also from the Kevin Olson Vineyard, which is one of the coldest vineyards in California. This is where they get the nice acid backbone for this wine. It is located right off Highway 101 in Prunedale and grows in sandy soils. It was planted in 1999. Both Vineyards farm without the use of pesticides, herbicides or synthetic fertilizers. The fruit was picked early to capture a nice balance of acidity and fruit. The grapes went direct to press and the juice was barrel fermented using native yeasts. The wine aged in neutral French Oak barrels for 6 months and went through full malolactic fermentation.

Chris Brockway, a noted California natural winemaker and owner of Broc Cellars, and Tim Elenteny, the libations logistics leader of Elenteny Imports, are the masterminds behind BREA Wine Company. They have seen the thirst for site-specific, terroir driven and sustainably farmed wine become the driving force for many avant-garde California winemakers who gravitate toward varieties that flow outside the mainstream. BREA Wine Company seeks to capture this thirst while also bringing the beloved classic varietals into the fold. The two seek to create wine that is beyond reproach by fostering close relationships with farmers and choosing vineyards known for their high-quality grapes. BREA wines are accessible in price, quality, and ready-to-drink but also suitable for short-term aging. BREA Wines has become a beloved name in wine over the years and one you'll be proud to have on your shelves!

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

BREA CENTRAL COAST CHARDONNAY

100% Chardonnay. Sweet spice & tropical fruit aromas; clean, pure flavors of flowers, apricot & lime zest; bright with juicy acidity; medium bodied & dry, ending with a buttery oaky flavor. Organic.

Shelf Talker:

BREA CENTRAL COAST CHARDONNAY

100% Chardonnay. Golden colored. Sweet spice & tropical fruit aromas.

Clean & pure flavors of flowers, apricot & lime zest. Bright with juicy acidity. Medium bodied & dry, ending with a buttery oaky flavor.

Enjoy with crab salad or pan-fried flounder. Great paired with crisp salads, soft cheeses, creamy pasta or fried chicken. Organic.



AN EASTERLY WINE SELECTION