

CATCH & RELEASE «CHARDONAY-NAY»

WINE REGION
California, USA



STORY Beno and Monica met at work - An ad network on 23rd and Madison in NYC. Today, they we pick grapes, move wine, and bottle based on moon cycles. “Our Mom’s are so proud,” they say. The approach to Catch & Release is simple. Source the best fruit possible and let it do the heavy lifting. They do not course correct in the cellar so fruit quality is paramount.

VINEYARD Teac Mor is a biodynamic vineyard tucked away in the russian river. The farming practices and vineyard preparations allow for physiological ripeness to be achieved early in the growing season, which allows for early picks and laser beam like focus in the wines.

VINIFICATION The fruit was de stemmed and pressed into stainless steel where it was aged sur lie for 9 months. They racked the wine once for blending and bottled unfined and unfiltered.

TASTING NOTES A Opal apple skin and ripened lemon on the nose gives way to an acid driven palate .

FOOD PAIRING Drinks well on its own, or paired summer salads and creamy cheeses.

QUICK FACTS

VARIETY

Chardonnay

PRODUCTION

Certified Organic
60 cases

