

FLAT TOP HILLS

CHARDONNAY // CALIFORNIA // 2020

ABOUT

Flat Top Hills is named after our rolling vineyards surrounded by visually stunning summits that fueled the imagination and created adventures at a young age for the fourth generation of the Mondavi family. These flat-topped hills inspire us and are at the core of our desire to satisfy your palate and stir your soul. We invite you to find your own Flat Top adventure by enjoying our stylized wines.



find your **FLAT TOP** moment ...



“There are times you want to dress up and go out for a nice meal or sometimes, cook a nice meal at home for you loved ones. Either way, I like to enjoy those moments with a lot of laughter and Flat Top Chardonnay to make it a bit more special – that’s the spirit of Flat Top Hills.”

Randy Herron, Winemaker



“After an active day of surveying vineyards, fowl hunting or perhaps sailing on the bay, I love being greeted home by my dog, Bailey, and a nice chilled glass of Flat Top Chardonnay.”

Angelina Mondavi,
Consulting Winemaker

TASTING NOTES

Rich, elegant and a bit refined. Our medium-bodied Chardonnay is a bright, fruit-forward wine with tropical fruit, lime and pear essence; complete with balanced acidity. A well-structured quaff with flavors of green apple, a touch of vanilla and toasted oak on the finish.

PHILOSOPHY

Made with meticulous care and attention to detail, Flat Top Hills wines highlight the best characters of the vineyards and the grape varietals. Gentle handling and natural winemaking allow the quality of the vineyards to shine, showcasing the essence of the fruit and true varietal expression.

PLACE

The rolling landscape unfolds to reveal pockets of vineyards beneath a broad expanse of sky. It’s a Mediterranean climate, with warm days and cool nights, where grapes develop robust flavors during the temperate growing season. We source over half of our grapes from our 300 planted acres of family-owned vineyards in Dunnigan Hills.

Primary Growing Regions: Monterey County, Dunnigan Hills, Lodi

FOOD PAIRING NOTES

Pair Flat Top Hills Chardonnay with mild, buttery or creamy dishes, meaty fish like halibut and cod, shellfish and subtly flavored, simply seasoned poultry and pork dishes.

APPELLATION: CALIFORNIA
ALCOHOL: 13.5%
OAK: OAK: 50% FERMENTED ON FRENCH OAK,
50% FERMENTED IN STAINLESS STEEL
PH: 3.64
TA: 0.66g/100ml
SERVING TEMPERATURE: 50-55° F