



2012 mbf Chardonnay

The foundation of my limited production mbf (man's best friend) wines is always a strong relationship. The Greyhound breed has a special place in my heart. They are gentle and reserved yet explosively fast—a wonderful contrast of traits that makes them unique. I have come to view and produce Chardonnay in a similar way—a special white wine that blends subtle, reserved aromas with rich, intense and explosive flavors.—Brenda Lynch

2012 Vintage
Silver Medal - Orange County Fair

Brenda's Winemaking

In this her debut vintage of mbf Chardonnay, Brenda used 80% stainless steel and 20% new French oak barrel fermentation—100% malolactic. The two-step process of malolactic fermentation to soften the wine's natural acidity and sur lie aging—lees were stirred in barrel and tank every 10-14 days, produce a wine with a fuller mouthfeel, cream finish and great overall structure.

Tasting Notes

This is an elegant wine with the color of golden straw. It's a little reserved on entry but has subtle aromas of peaches and pears. There's minerality that can be detected from start to finish on both the nose and palate. Our 2012 mbf Chardonnay delivers an explosion of tropical fruit and citrus flavors. This is one clean, crisp, wine. The acidity is perfect. It's medium-bodied with a lush mouthfeel and a medium-length finish.

Given the elegance of this wine we think it would pair best with a lovely roasted chicken or, baked sole in cream sauce.

Race on out to get this this beautiful, limited production wine!



Information

Vintage:	2012
Appellation:	Sonoma
Alcohol:	14.5%
Produced:	220 Cases
UPC:	8 50432 00602 2



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