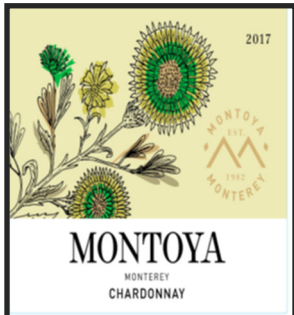


# MONTOYA

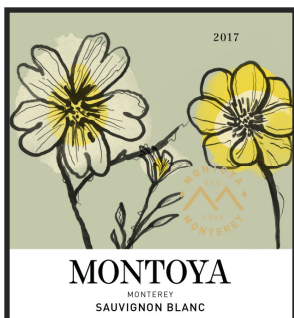
## CALIFORNIA



Montoya wines celebrate the breathtaking beauty and vibrant spirit of the Monterey Coast. Inspired by the natural beauty of Monterey's Coastal landscape and the artistic spirit of the region, we aspire to create luscious wine with layers of fruit, mouthwatering flavors and the essence of the region from vineyard to glass.

Montoya Winemaker Jose Ramirez, a graduate of UC-Davis, uses traditional and modern winemaking techniques, selecting grapes from our best Chardonnay and Pinot Noir vineyards, keeping the vineyard lots separate during the winemaking process, then combining them into wines that capture the beauty and vibrancy of the region.

### MONTOYA CHARDONNAY



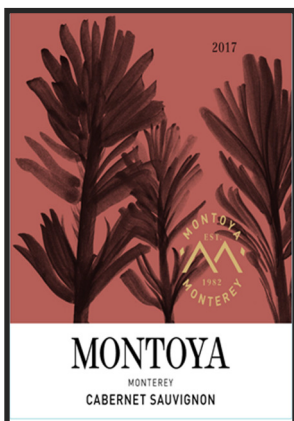
Cool Pacific Ocean breezes and plenty of sunshine produce Chardonnay grapes bursting with crisp guava and mango fruit flavors. Cool fermentation in stainless steel preserves the grapes' tropical notes, while a secondary malolactic fermentation in oak barrels adds vanilla accents and a buttery finish.

### MONTOYA SAUVIGNON BLANC



Brisk Pacific Ocean breezes and sunshine produce Sauvignon Blanc grapes full of ripe apricot and citrus fruit flavors. Cool fermentation in stainless steel preserves the grapes' crispness and elegance making it a perfect aperitif wine and versatile enough to pair with a wide range of cuisines.

### MONTOYA PINOT NOIR



Pacific Ocean breezes and plenty of sunshine produce Pinot Noir grapes brimming with juicy blackberry and raspberry fruit flavors. Extended skin maceration during fermentation and aging in oak barrels lends a silky richness and complexity.

### MONTOYA CABERNET SAUVIGNON

Cool Pacific Ocean breezes and plenty of sunshine produce Cabernet Sauvignon packed with dark currant and plum fruit flavors. This wine artfully balances the intensity of grapes from our hillside vineyards with the richness of grapes from the valley floor, with oak aging adds notes of mocha and spice.



*"The more you know about wine, the more you'll want to know about us."*

[www.ahdvintners.com](http://www.ahdvintners.com); (586) 552-1414