

Morgado Cellars is a boutique winery crafting stunnignly exquisite wines from special vineyards reaching from Stanta Barbara to Napa. We believe in growers who have passion and personal pride in what they do; from the dirt to the wine. The grapes we buy are grown and farmed by people who believe in quality above all else. All of the vineyards that we purchase our grapes from are sustainably farmed.

Kimberly Hatcher has worked as a firefighter in San Francisco for the past 22 years. Her flexible schedule allows her to put boots on the ground in all of the vineyards she works with as the canopy develops during the summer months. She then uses all of her vacation time during harvest to make her artisanal wines. Morgado Cellars is made at the Elyse Winery in Napa.



2018 CHARDONNAY SONOMA COAST SONOMA COUNTY

VINEYARD:

From the sun-drenched days and breeze-cooled nights of the Sonoma Coast, this Chardonnay sparkles and shines with pixie energy. Grown on the west side and farmed for opulence, the voice of this AVA sings loud and proud.

TASTING NOTES:

This vibrant chardonnay opens with a nose of homemade brown butter crusted lemon meringue pie, night blooming jasmine, and early picked honeycrisp apple. The nose draws you into the glass revealing a decadent mouthfeel of toasted brioche and Chantilly cream, intermixed with Tahitian pineapple — succulent and silky. This wine tames its hedonistic nature with a salivating finish of pearl lime and sundried lemon.

2018

APPELATION

Sonoma Coast

VARIETALS:
100% Chardonnay

Wente clone

VINTAGE:

BARREL AGING: 22 months in 100% new French oak Francois Freres and Gamba PROPRIETOR & WINEMAKER
Kimberly Hatcher
PRODUCTION:
75 cases
ALCOHOL:

14.3%