



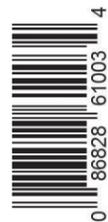
MONIKER CHARDONNAY
 LARIBERA VINEYARD

Firm pear and apple fruit flavors are balanced with luminous minerality and a subtle framing of creamy vanilla toast. An elegant Chardonnay that forgoes malolactic fermentation in order to showcase the signature Mendocino County taste profile.

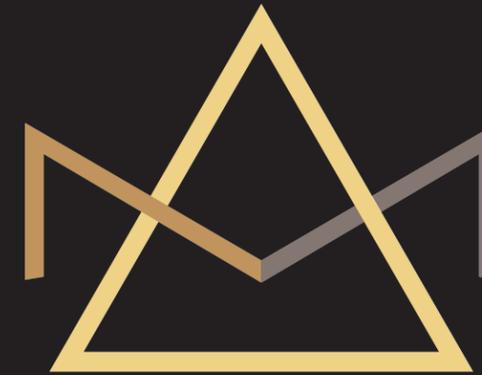
HARVEST Each block of La Ribera Chardonnay was harvested by hand, beginning with the earlier-ripening Dijon clone 76 grapes on September 3rd followed by the clone 4 grapes on September 16th.

WINEMAKING The grapes were whole-cluster pressed immediately after harvest to minimize phenolic extraction, thus preserving the most pure expression of the fruit. The juice was cold settled, racked, and inoculated at 55 degrees with Maurivin Elegance, a cool fermenting yeast that promotes the fragrant and fruity aromas inherent in La Ribera Chardonnay.

COOPERAGE 33% of the wine was fermented and sur lie aged for 6 months with the balance in stainless steel. Sourced from American Oak grown in the rocky soil of Missouri's Ozark Mountains, the medium toast barrels contribute subtly spicy aromas and a rich, vanilla-cream sweetness on the palate.



Case Pack: 12 X 750ml
 Bottle Dimensions:11.625" x 3.25"
 Case Dimensions: (LxWxH):13" x 10" x 12"
 Case Weight: 36 lbs.
 Pallet Pattern: 14 cases / layer, 56 cases / pallet
 UPC Code: 0-86828-61003-4
 SCC Code: 1-00-86828-61003-1



MONIKER

**SINGLE VINEYARD
 CHARDONNAY
 MENDOCINO**

LARIBERA VINEYARD
 — EST. 1964 —

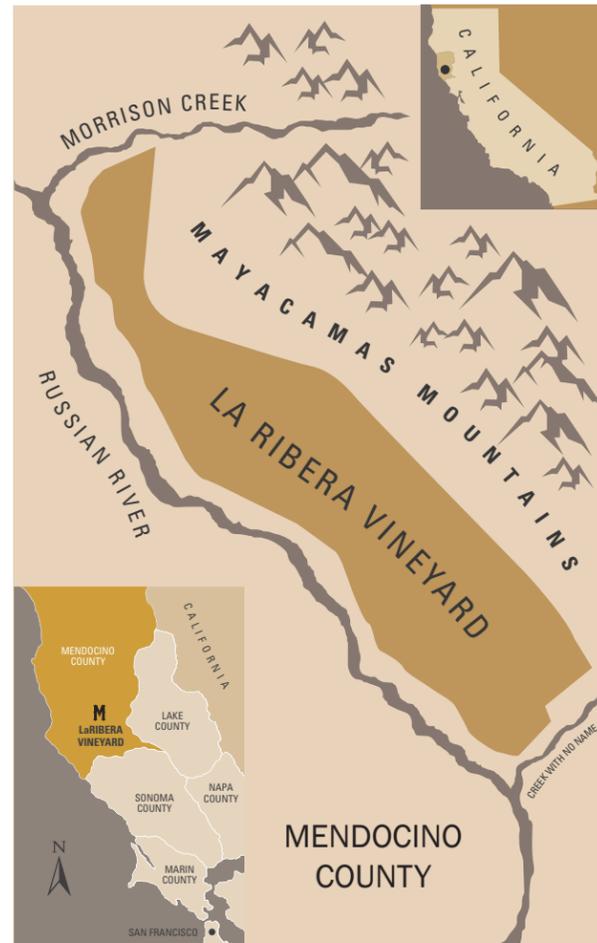


MONIKER LA RIBERA CHARDONNAY

Single Vineyard, One-of-a-Kind Wine.

THROUGH CENTURIES OF EXPERIENCE, winemakers have come to recognize that great wines come from vines that are precisely matched to the convergence of geography, climate, and soil that make up a single vineyard site. Single vineyard wines are inherently unique in comparison to wines sourced from multiple vineyards, just as they are constrained in volume by the size of the vineyard: resulting in a small production made with great care and attention to detail.

Moniker La Ribera Single Vineyard Chardonnay is a limited-release Chardonnay like no other: reflecting the unique, ideally situated land on which the grapes are grown and the thoughtful, refined care given to the grapes from vineyard to bottle.

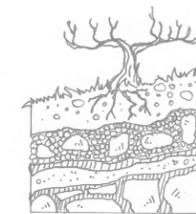


THE PERFECT PLACE FOR CHARDONNAY

The perfect convergence of climate and geology: Moniker Single Vineyard Chardonnay is millennia in the making.



WATER The Russian River is what puts La Ribera on the map. Translated from the Spanish words for “the riverbank”, La Ribera vineyard is bordered by 1.5 miles of the Russian River to the west, Morrison Creek to the north, and The Creek With No Name to the south. The benefits of the surrounding waterways are twofold. The reliable water supply insures the vines against stress throughout the growing season. During the summer, the Russian River functions as a moderating ‘heat sink’ for Mendocino County’s hot daytime temperatures, preserving the grape’s natural acidity.



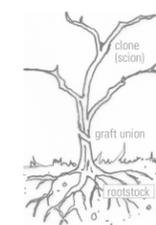
SOIL The base rock underlying La Ribera is primarily shale from the Mayacamas Mountain Range. Fast-draining Pinole topsoil—known for its unique balance between sand, gravel, and a light, surface-based clay—comes from the nearby waterways: a great medium for the grapes to be grown in, leading to bright and very aromatic fruit.



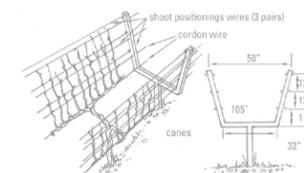
CLIMATE With warmer daytime temperatures in the summer and cooler winters overall, La Ribera tends to be one of the earliest vineyards in southern Ukiah Valley to mature for harvest. The funnel-like narrowing between adjacent mountains focuses wind speed from off the river, increasing airflow in the vines.

GRAPE-GROWING — THE DETAILS MATTER

La Ribera Vineyard is planted with two classic Chardonnay clones, each ideally suited for specific vineyard blocks.



VINES Located along the sandy banks of the Russian River, Block 11b features Dijon clone 76 on 110R rootstock: a combination that thrives on soil with less organic matter and which fosters smaller, earlier-ripening berries to help avoid late season rain. Dijon clone 76 is characterized by bright flavors with good acidity and balance. Up the riverbank, the richer soil type of Block 20 is planted with clone 4 on O39-16 rootstock: a classic Chardonnay choice, yielding fruit with a slightly later ripening date and more concentrated flavors and aromas.



TRAINING All of the vines are planted on a Lyre trellis system for maximum fruit distribution and the best flavor development. Lyre trellising separates the fruit and keeps the canopy up allowing for ideal aeration and light exposure to the fruit, ideal for the riverside soil type and climate of La Ribera Vineyard.