

The roots of the King Palm run deep through California's Central Coast, intertwining sprawling vineyards with vibrant people. Just as the King Palm stands tall with pride, so do we proudly craft this elegant wine.

KING PALM

TASTE THE ROOTS OF THE CENTRAL COAST



VINTAGE	2019	2019	2020
VARIETAL	Chardonnay	Pinot Noir	Cabernet Sauvignon
COMPOSITION	97% Chardonnay 3% Viognier	97% Pinot Noir 3% Syrah	97% Cabernet Sauvignon 3% Merlot
APPELLATION	Monterey County		Paso Robles
ÉLEVAGE	Fermented in 100% stainless steel. 100% malolactic fermentation. Aged 18 months in 60% stainless steel, 30% French oak, 10% American oak; 100% Neutral.	Fermented in 100% stainless steel. Aged 18 months in 40% stainless steel, 40% French oak, 20% American oak; 100% Neutral.	Fermented in 100% stainless steel. Aged 16 months in 55% French oak, 45% American oak; 100% Neutral.
DESCRIPTION	Exhibits vibrant aromas of pear and lemon zest. Flavors of white fruit, golden delicious apples, and hints of vanilla extend across the palate, resulting in a refreshing finish.	Presents aromas of raspberry and vanilla. Bright flavors of red cherry, pomegranate, and baking spice are accompanied by supple tannins and a smooth finish.	Inviting aromas of dark berries, currants, and vanilla. On the palate, savory dark fruits, toasted oak, and hints of spice precede silky tannins and a long-lasting finish.
PAIRINGS	Seafood pastas	Pork chops	Grilled portobello mushrooms