

BACKSTORY

CHARDONNAY *California*

Each year, a new chapter unfolds in our vineyards. Long warm days and constant nurturing give way to the frenzied excitement of harvest. Early dawn brings rushing feet, busy clippers and bins swelled with ripe fruit hurried to the waiting cellar. There, our winemaker's patient hand and the embrace of gentle oak coax vineyard bounty into finished wine. Every wine has a back story, a place where bold characters are born. A rich storyline set against a lush backdrop that unfolds with layer upon layer of intrigue. And in the case of a true classic, a finish that leaves you wanting more.

VINEYARDS

A blend of premium Chardonnay grapes grown in some of California's finest vineyards.

WINEMAKING

- Fully ripened grapes harvested between 22.0 and 23.5 Brix
- Fermented 14-21 days in stainless steel at 58 degrees
- Partial French oak aging

WINE SPECIFICATIONS

- Alcohol: 12.5%
- Residual Sugar – 4.1 g/l
- Color: pale gold
- Aroma: fresh apple, peach, pear and lemon
- Palate: creamy overtones with a kiss of oak

TASTING NOTES

A ripe, round white wine with delicious aromas and juicy flavors of fresh apple, peach, pear and lemon. Balanced with creamy overtones and a slight touch of oak for a refreshing, memorable finish.

SERVING SUGGESTIONS

Serve chilled. Enjoy on its own or with a wide range of foods including chicken, pork, pasta, seafood and cheeses.

