



2022 CHARDONNAY

CALIFORNIA



WINEMAKING NOTES

Our California Chardonnay, one of the most popular wines we produce, is a crowd pleaser with wide appeal. Well balanced and welcoming, a glass of this has a little something for everyone. Handcrafted and award-winning, this bottle will delight wine drinkers with its lovely, approachable style.

TASTING NOTES

Green apple and pear aromatics from Clarksburg Chardonnay are accompanied by subtle notes of apricot. Barrel fermenting half of this Chardonnay in American oak frames those amazing fruit tones with toasty baking spices and hints of vanilla. Malolactic fermentation in these barrels add to the complexity and provides a touch of butter leading into a plush, velvety mouth feel. Only to finish with a crispness and high fruit tone, delivering a harmonic balance.

FOOD PAIRINGS

This versatile wine pairs well with grilled fish, roasted chicken, fresh green salads and soft, mild cheeses.

FERMENTATION

50% in new American oak, 50% in stainless steel

AGING

8 months in new American oak. Sur lie aged and hand stirred (batonnage) monthly.

VINEYARD SOURCES

Clarksburg, Dunnigan Hills and Monterey

DATE RELEASED

December 2023

WINE PH

3.55

ACIDITY

0.64g/100ml

ALCOHOL

14.5%

UPC

0 80887 49392 8

