



2023 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

The 2023 vintage reflects the distinct influence of a cooler growing season, allowing the grapes to ripen slowly and develop nuanced flavors. On the nose, expect vibrant aromas of bright citrus, freshly plucked apples and delicate white jasmine. On the palate, stone fruit notes are met with rich undertones of vanilla and clove, harmonized with warm spice and a touch of oak-derived toastiness. The interplay between the oak and fruit brings a balanced finish, with higher toasty notes lingering gracefully.

FOOD PAIRINGS

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

FERMENTATION

50% stainless steel fermented and 50% barrel fermentation with malolactic fermentation and traditional bâtonnage.

AGING

Sur lie aged for 8 months.

DATE RELEASED

September 2024

WINE PH

3.51

ACIDITY

0.66

ALCOHOL

13.5%

UPC

0 80887 49392 8

