



2021 CHARDONNAY

CALIFORNIA



WINEMAKING NOTES

Our California Chardonnay, the most popular wine 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 2021 growing season has graced this Chardonnay with some added complexity. The green apple and pear aromatics from Clarksburg Chardonnay are complemented by notes of tangerine and stone fruit, while honeysuckle and vanilla heighten the first impression. The rich and creamy entry rolls into a viscous and silky mouth feel, surrounded by Asian pears and Honeycrisp apples. The finish lingers long and soft, like the wafting aromas of grandma's warm apple pie.

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

May 2022

WINE PH

3.59

ACIDITY

0.60g/100ml

ALCOHOL

14.5%

UPC

0 80887 49392 8

