



THE FARM BY 7CELLARS 2021 CHARDONNAY

Philosophy

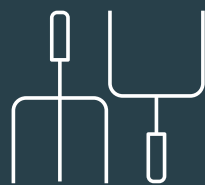
At 7Cellars we are passionate about developing a portfolio of world-class wines with a purpose: a collection of approachable yet rewarding vintages that help make our world a better place. Our exclusive partnership with master winemaker Rob Mondavi Jr. and renowned winemaker Isadora Frias Huggins allows us to create deluxe offerings to our customers. The Farm Collection below pays homage to a place where many of John Elway's early friendships and fondest memories took place at Stanford University, aka, The Farm. With every 7Cellars bottle purchased, we make a donation to our partners at Team Rubicon, a nonprofit organization that supports, trains, and deploys US Veterans on disaster relief missions around the world.

Tasting Notes

This bright and crisp Chardonnay from the cool climate region of Arroyo Seco has notes of minerality and hints of vanilla bean, crispy apple, citrus, pear compote that finishes nicely with a medium to soft mouth feel.

Food Pairing

Cacio e Pepe, Shrimp Alfredo, Chicken Piccata, Grilled Peach Brie Tart with Vanilla Bean Ice Cream, Mexican Street Corn, Shrimp or Crab Cocktail.



THE FARM
COLLECTION

Vintage: 2021

Varietal Composition:
100% Chardonnay

Production: 4,000 cases

Release Date: 01/2022

Wine Type: White Still

Acidity: Crisp

Body: Medium

Sweetness: Low

Alcohol: 13.7%

Appellation: Arroyo Seco)

Vinification: Aged 9 Months on French Oak (30% New French Oak and 70% Stainless Steel Fermented)

*Winemaking Team at 7Cellars -
Rob Mondavi Jr and Isadora Frias Huggins*



We donate back to Team Rubicon to support our veterans for every bottle sold.



▶ SCAN ME

Our Wines are Sustainably Farmed, Gluten Free, Non GMO and BPA Free.