

## BEZEL Chardonnay 2023

### *America / California*

From California's coastal, cool-climate Edna Valley, this Chardonnay benefits from a long growing season which yields a wine with bright citrus and floral notes in a light refreshing style. We wait patiently and pick grapes at their optimum flavour. We work with coopers to ensure the barrels uplift rather than dominate the fresh, citrus fruit profile. Each barrel is meticulously chosen to ensure the blend perfectly represents what we love about Chardonnay in the Edna Valley.

Drawing from 50 years of the Cakebread family's winemaking experience and selecting grapes that reflect the unique personalities of their regions, Bezel crafts quality, fruit-forward wines to elevate your everyday wine drinking occasion.

### **HARVEST NOTE**

One of the coolest, latest and longest harvests we've had in a while. This gave us lots of hang time and allowed us to wait until the flavor spectrum was just right! Cool conditions after a wet winter were tough in the vineyards, however our expert grape growers worked with us to deliver clean and sound fruit. A great vintage for those with patience to wait rather than rush to pick.

### **TASTING NOTE**

Aromas of lemon zest and white peach with subtle notes of sesame seeds and a mouthwatering acidity.

### **TECHNICAL DATA**

GRAPES: 100% Chardonnay

APPELLATION: San Luis Obispo (SLO) Coast

PH: 3.51

ACIDITY: 6 g/l

ABV: 13.5%

AGING: 20% new French oak; 2% acacia

### **UNIQUE SELLING POINTS**

- From Napa Valley's renowned Cakebread Family; grapes from cool-climate SLO Coast
- Slow ripening develops elegant chardonnay with great nuances of flavor
- Minimal MLF to maintain the energy and liveliness in this bright, balanced Chardonnay



“Edna Valley is an ideal place to grow Chardonnay with cool nights and foggy morning to retain bright acidity and warm sunny days to develop ripe fruit flavors.”  
Jane Dunkley, Winemaker

