

BREAD & BUTTER

N A P A - C A L I F O R N I A

Bread & Butter sources our fruit from two vineyards. The first is located just four miles from the winery in the Carneros AVA. What used to be rolling pastures is now one of the most renowned growing regions for Chardonnay and Pinot Noir in California. Located just east of downtown Napa, the fertile and complex soils of the valley are cooled by the maritime influences of the San Francisco Bay, producing big bold flavors. We also bring up fruit from our Mission Ranch Vineyard in the Arroyo Seco AVA of Monterey County. These grapes have tropical and floral notes with hints of minerality that add layers of complexity and beauty to the big bold flavors of Carneros. Together they combine into wines that are both classic and memorable.

2015 Chardonnay Winemaker's Notes

Eyes: A beautiful, deep golden

Nose: This Chardonnay opens delicately with rich notes of vanilla bean and, almond husk, which reminds me of a decadent crème brulee. The creamy custard notes are balanced by a soft minerality and a hint of worn leather.

Mouth: Those creamy notes continue to your palate where they are joined with a light woodiness from the oak. Just like that first bite of brulee, this wine will melt in your mouth for a long, creamy finish.

Pairings: I've been loving this Chardonnay with any seafood dish that features butter or brown butter sauce... baked chicken, creamy pastas or soups, squash and winter vegetables... You're staying for dinner, right?

Bread: We used 1 year old American oak for the Sonoma fruit over 4 months, and new French oak for the Monterey fruit for just 8 months. The Fruit from Sonoma is more citrus and white fruit, so we wanted to add creaminess and vanilla notes. The Monterey fruit is more tropical, and the French oak gives us some spice and silk. Together they blend into a wine that has so much complexity and layers, it's like Inception all over again.

Butter: 100% Malolactic Fermentation

Comp: 100% Chardonnay

Alcohol: 13.6%

TA: 5.10 g/L

pH: 3.50

