



POPCORN CHARDONNAY

The Millennials Go To Chardonnay

- Fun and casual, with elegance and style.
- Cool, fashionably hip, with a bit of Pop.
- Brand developed by world traveled culinary enthusiast and a “Fusion Cuisine” pioneer, Chef R. C. Mills.
- Popcorn is an accessible, unpretentious California Chardonnay, yet a serious wine from choice vineyards throughout coastal AVA’s.
- Popcorn growers are a small group of partners – friends and family – with over 25 years of wine growing experience. Popcorn fruit is sourced from select blocks within vineyards they own and farm, resulting in excellent and consistent quality control.
- The Popcorn Brand targets females, 25-45yrs old.

Popcorn Brand Developed by Chef R.C. Mills

- Chef Mills’ rich, world traveled, culinary experiences include the Caribbean, Germany, France, Europe, Far East, Australian and US.
 - In Washington DC, Mills cooked for an array of world diplomats.
 - He was one of the pioneers in the ‘90’s for what is now called “Fusion Cuisine”.
- He is very connected with celebrities; political, Hollywood and urban hip-hop music singers and producers.
- He has developed several wines partnering with various celebrities.
- Mills developed “The Brand Elite” to reach the urban wine market and Launched XIX with Keyshawn Johnson, Allure Moscato with Warren G., and Vanilla Puddin’ Chardonnay, partnering with Gabrielle Union.
- Popcorn is Chef Mills’ first national brand.



POPCORN



Consulting Winemakers Richard Bruno and Alison Crowe

Winemaking

Our Popcorn Chardonnay grapes were picked at night to retain freshness, taken direct to press and gently fermented in stainless steel temperature-controlled vats to capture delicate aromas.

An almost-complete malolactic fermentation contributes an unctuous mouthfeel and long finish while a hint of native acidity keeps the wine fresh with an exquisite balance. The lots were oak-aged in a combination of medium and medium-plus French oak.

AVA: California

Varietal: 100% Chardonnay

Vineyard sourcing: California Coastal Vineyards including Santa Lucia Highlands

Alcohol: 13.5%

Winemaker's Tasting Notes

This Chardonnay has a light golden hue and shows fresh and captivating fruit aromas of honeydew melon and lemon custard. The palate is rich and generous, layered with classic Chardonnay characteristics of ripe pear, apple tart, peach and vanilla shortbread that show subtle oak aging. The delicious creaminess and weight in the mouth are kept fresh by the natural acidity of cool-climate Santa Lucia Highlands fruit resulting in a wine with exquisite balance.

Popcorn Chardonnay is a pairs perfectly with lobster with fresh herbs and drawn butter or pan roasted salmon with grilled asparagus.

Have Fun and Enjoy!

WHAT DO YOU CRAVE?

