

Butternut



Chardonnay

VINTAGE: 2018

ALCOHOL: 13.9%

APPELLATION: California

pH: 3.62

TA: 6.00 g/L

GRAPES

Chardonnay

FERMENTATION

Fermented cool to produce fruity aromas and flavors

AGING

Aged on 100% new French oak for seven months

AROMATICS

Peach, hazelnut spiced candied apple breeze around the brim

PALATE

Round, creamy notes of fig, butterscotch and sweet oak with a refreshing finish

FOOD PAIRING

Wild Rice, Toasted Nuts and Dried Currants or Crab Cakes and Risotto with Spring Vegetables

Nutritional Info. Available Upon Request