

Butternut



Chardonnay

VINTAGE: 2019

ALCOHOL: 13.5%

APPELLATION: California

pH: 3.46

TA: 5.15 g/L

CALORIES: 120

CARBS: 2.8G

SUGAR: 0.15G
- Per Serving

GRAPES

Chardonnay

AGING

Aged on French and American oak
Partial malolactic fermentation

AROMATICS

Precise and integrated with a few drops of melted creamy butter and the hint of a clean ocean breeze. It is complemented by an assortment of ripe fruits such as apple, pear, fig, and citrus.

PALATE

Fruit forward with big, juicy flavors of yellow apple, Asian pear, and a hint of tropical pineapple with a touch of perceived sweetness. Beautifully dry with French oak flavors woven into the long, structured bright finish.

FOOD PAIRING

Fried Chicken, Nachos with Pepper-Jack Cheese, Pad Thai or French Onion Soup bubbling with Gruyère Cheese

Nutritional Info. Available Upon Request