



# Butternut

Butter Yourself Up



## 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



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