

Butternut



Chardonnay

VINTAGE: 2020

ALCOHOL: 13.5%

APPELLATION: California

pH: 3.67

TA: 6.21 g/L

FERMENTATION

Stainless steel fermented for an average of four weeks

AGING

100% Stainless steel

AROMATICS

A delicious fruit bowl of Bosc pear, honeydew melon, guava, and golden apples blended with vanilla and creme brulee come to greet the nose.

PALATE

This chardonnay is all about the fruit and the palate is no exception. The same aromatic characteristics are reflected on the palate, with a rich, well-balanced and

FOOD PAIRING

Roasted Pork Loin with Apricot Glaze, Deep Fried Chicken, Fruit Salad, and Chips.



Nutritional Info. Available Upon Request