





GOLD MEDAL 2016 North of the Gate Wine Competition **SILVER MEDAL** 2016 San Francisco Chronicle Wine Competition **SILVER MEDAL** 2016 Lake County Wine Challenge

WINEMAKER NOTES

This Chardonnay was cold fermented in stainless steel for an extended period of time. This allows us to focus the attention on the wine's vineyard-specific varietal expression. Malolactic fermentation was prevented and prise de mousse yeast was used as is traditional for this style.

COMPOSITION	Chardonnay
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	12.3%
TA	0.72g/100ml
рн	3.68
PRODUCTION	731 cases

TASTING NOTES

Tempting aromatics of fresh-squeezed lemon, pineapple, pear, and Fuji apple lead into the luscious creamy entry. Rich notes of butterscotch weave through layers of Asian pear, citrus notes, hints of tropical fruit, and an inviting mineral essence. A bright acidity balances the opulent flavors, making this an ideal foodfriendly wine.

Enjoy pairing this versatile Chardonnay with halibut piccata, or lemon chicken served with jasmine rice.