
CACHE CREEK

VINEYARDS & WINERY

2016
RESERVE

Celebration Chardonnay

LAKE COUNTY



SILVER MEDAL *2018 San Francisco Chronicle Wine Competition*

WINEMAKER NOTES

We harvest the Chardonnay at night when the temperatures are cool. It is then crushed to allow the juice to flow freely from the skins into a tank where it settles for 24 hours at a cold temperature. The juice is “racked” (decanted off the solids) and inoculated with a special strain of yeast collected and propagated from wineries in the Champagne region of France. Next, it is fermented in French barrels from the Allier forest, and remains on the yeast lees for nine months until it is bottled. The result is a very rich and buttery classic Burgundian-style Chardonnay.

COMPOSITION	Chardonnay
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	13.9%
TA	6.2g/L
pH	3.61
COOPERAGE	100% new Allier French oak barrels
BARREL AGING	9 months
PRODUCTION	233 cases

TASTING NOTES

Seductive aromatics of lemon zest mingle with layers of butterscotch and plush oak notes. The round, opulent entry showcases the creamy texture and luscious flavors. A delicious blend of white peach, ripe fig, melon, and a hint of citrus fuse with traces of white floral and a lovely mineral essence. Caramel and oak notes appear near the finish as the wine expands on the palate and lingers.

The perfect wine to pair with chicken scaloppini served with your favorite risotto, or lemongrass-panko crusted sea bass.