
CACHE CREEK

VINEYARDS & WINERY

2017

RESERVE

Chardonnay

LAKE COUNTY



GOLD MEDAL • 96 POINTS *2019 California State Fair Wine Competition*

GOLD MEDAL • 92 PTS *2019 Press Democrat North Coast Wine Challenge*

GOLD MEDAL *2019 San Francisco Chronicle Wine Competition*

BEST CHARDONNAY

2019 Lake County Winery Assn. Red, White & Blues People's Choice Award

SILVER MEDAL *2019 North of the Gate Wine Competition*

SILVER MEDAL *2019 Sommeliers Choice Awards*

SILVER MEDAL *2019 Sunset International 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.

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| COMPOSITION | Chardonnay |
| VINEYARD | Cache Creek Vineyards |
| APPELLATION | Lake County |
| ALCOHOL | 13.98% |
| TA | 5.6g/L |
| pH | 3.69 |
| COOPERAGE | 100% new Allier French oak barrels |
| BARREL AGING | 9 months |
| PRODUCTION | 180 cases |

TASTING NOTES

Inviting complex aromatics of toasty oak are woven with fresh Meyer lemon marmalade. The rich mouthfeel reveals luscious flavors of lemon-infused crème brûlée, grilled pineapple, and ripe tropical fruit threaded with notes of butterscotch, caramel, and toasted oak. The bright acidity balances the weighty palate to offer an elegant Chardonnay that lingers long.

Enjoy this wine solo, or with Dungeness crab pasta with a creamy lemon sauce, or marmalade baked chicken breasts served over citrus-infused risotto.