
CACHE CREEK

VINEYARDS & WINERY

2018

RESERVE

Chardonnay

LAKE COUNTY



SILVER MEDAL *2020 Sunset International Wine Competition*

SILVER MEDAL *2020 East Meets West Wine Challenge*

SILVER MEDAL *2020 West Coast 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	15%
TA	5.1g/L
pH	3.83
COOPERAGE	100% new Allier French oak barrels
BARREL AGING	7 months
PRODUCTION	107 cases

TASTING NOTES

Alluring aromas of toasted oak mingle with lemon zest and melon, tempting you to take that first sip. The plush entry and mouthfeel do not disappoint as the layers are revealed. A rich fusion of subtle citrus, pineapple, and butterscotch merge with traces of tropical fruit. The underlying creamy texture expresses the toasty oak influences that enhance but never overpower the luscious flavors.

The perfect pairing partner for seafood or white sauces—try it with classic lobster thermidor, creamy garlic shrimp Alfredo, or white chicken lasagna with spinach.