
CACHE CREEK

VINEYARDS & WINERY

2019
Reserve
CHARDONNAY
LAKE COUNTY



DOUBLE GOLD MEDAL *2021 San Francisco Chronicle Wine Competition*

GOLD MEDAL • 91 PTS *2021 East Meets West Wine Challenge*

SILVER MEDAL *2021 Press Democrat North Coast Wine Challenge*

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	14.2%
TA	6.2 g/L
pH	3.47
COOPERAGE	100% new Allier French oak barrels
BARREL AGING	9 months
PRODUCTION	179 cases

TASTING NOTES

The enticing nose is framed with lemon curd, oak notes and hints of honeysuckle and limestone minerality. A silken entry reveals refreshing, lively flavors that expand into layers of complexity. Lemon zest provides a constant thread as white peach and nectarine join in mid-palate. A subtle mineral essence and a trace of ginger appear in the long finish, along with a rich creaminess.

This balanced beauty will pair seamlessly with pan-seared halibut with a buttery lemon caper sauce, or creamy lemon Parmesan chicken.