

CACHE CREEK

VINEYARDS & WINERY

2020

CHARDONNAY

CACHE CREEK VINEYARDS · LAKE COUNTY



GOLD MEDAL *2022 San Francisco Chronicle Wine Competition*

SILVER MEDAL *2022 Press Democrat North Coast Wine Challenge*

SILVER MEDAL *2022 Sommeliers Choice Awards*

WINEMAKER NOTES

Our Chardonnay is night harvested when the temperatures are cool, and then gently crushed to allow the juice to flow freely from the skins into a tank. Once in the tank, it settles for 24 hours at a cold temperature. The juice is then “racked” (decanted off the solids) and inoculated with a special strain of yeast collected and propagated from wineries in the Champagne region of France. It is slowly fermented (48°F average) and develops an array of yeasty characters in the nose because of the cold temperature. Each aspect of the fermentation and development of this wine is designed to preserve and enhance the apple-like characters of Chardonnay without complication. The result is a well-balanced and fruit forward wine with beautiful varietally correct flavors.

COMPOSITION	Chardonnay
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	14.4%
TA	6.0g/L
pH	3.5
PRODUCTION	243 cases

TASTING NOTES

This delicious Chardonnay begins with aromas of Meyer lemon and key lime mingled with fresh sliced pineapple and crisp apple. A smooth entry flows into a silken mouthfeel that meets balancing acidity mid-palate and lingers into the creamy finish. Mouth-coating flavors of fresh-picked Honeycrisp apple fuse with lemon crème brûlée and a hint of marzipan, building the desire to keep sipping.

This versatile wine will pair perfectly with orange-citrus grilled Mahi Mahi with smoky black beans and rice, or Greek lemon chicken with orzo casserole.