

CACHE CREEK

VINEYARDS & WINERY

2020
Reserve
CHARDONNAY

CACHE CREEK VINEYARDS · LAKE COUNTY



GOLD MEDAL • 90 POINTS *2022 North of the Gate Wine Competition*
GOLD MEDAL *2022 San Francisco Chronicle Wine Competition*
SILVER MEDAL *2021 Dan Berger's Intl. Wine Competition*
SILVER MEDAL *2021 Harvest 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	14.5%
TA	5.9g/L
pH	3.53
COOPERAGE	100% new Allier French oak barrels
BARREL AGING	9 months
PRODUCTION	195 cases

TASTING NOTES

This perfectly composed wine offers everything we love about Chardonnay. The enticing nose is layered with aromas of lemon zest, mandarin, white floral, butterscotch, and a mineral essence. The velvety entry exposes luscious flavors of lemon custard, tangelo and caramel with a dusting of autumn spices. Traces of pineapple and tropical fruit appear mid-palate along with subtle acidity to balance the opulent flavors. Hints of toasty oak and citrus zest emerge in the long, expansive finish.

A delicious accompaniment to seared scallops in a beurre blanc sauce, or sea bass with lemon caper sauce served with basmati rice.