

CACHE CREEK

VINEYARDS & WINERY

2021

CHARDONNAY

CACHE CREEK VINEYARDS · LAKE COUNTY



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	13.5%
TA	6.2g/L
pH	3.52
PRODUCTION	137 cases

TASTING NOTES

The inviting aromas and plush flavors offer up a blend of tropical fruit, Asian pear, lime zest and Meyer lemon crème brûlée. On the palate, discover the perfect balance of a smooth, creamy mouthfeel playing against lively acidity. As the wine opens, traces of cinnamon and lychee appear and linger with the luscious flavors in the finish.

Fun to just sip, this Chardonnay will also pair well with a Dungeness crab salad sandwich with Meyer lemon mayo, or a classic veal piccata over fresh pasta.