

CACHE CREEK

VINEYARDS & WINERY

2022

CHARDONNAY

CACHE CREEK VINEYARDS · LAKE COUNTY



BEST OF CLASS • DOUBLE GOLD MEDAL

2024 San Francisco Chronicle Wine Competition

SILVER MEDAL *2023 Harvest Terroir Challenge*

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. We stainless steel fermented this wine to offer a pure expression of Chardonnay without the use of malo-lactic or oak. 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	6.7 g/L
pH	3.56
PRODUCTION	445 cases

TASTING NOTES

Tantalizing aromas of a creamy lemon essence, Golden Delicious apple and ripe pineapple greet the nose. With the first sip, the rich, velvety smooth flavors spread across the palate — lemon custard infused with lemon and lime zest, along with hints of Hami melon and Bartlett pear. Traces of pineapple and green apple appear mid-palate and linger long into the finish.

This perfect sipping wine will also pair beautifully with Mahi Mahi fish tacos or pork tenderloin with apples and onions served with roasted fingerling potatoes.