

CACHE CREEK

VINEYARDS & WINERY

2022
Reserve
CHARDONNAY

CACHE CREEK VINEYARDS · LAKE COUNTY



GOLD MEDAL 2024 San Francisco Chronicle Wine Competition

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	13.2%
TA	6.5 g/L
pH	3.56
COOPERAGE	100% new Allier French oak barrels
BARREL AGING	9 months
PRODUCTION	182 cases

TASTING NOTES

The nose fills with heavenly aromatics of orange blossom, lemon zest and juicy Oro Blanco grapefruit with just a trace of fresh sliced kiwi. A silken smooth entry flows into a plush mid-palate layered with flavors. Guava, pomelo, pineapple, Mandarin orange and rich brioche create a luscious mélange. As the wine reaches the finish, hints of key lime, brown spices and apricot appear and linger long. The wine’s round, smooth mouthfeel and luscious flavors are beautifully balanced by the bright acidity and just a touch of oak.

The perfect wine to serve with grilled swordfish in a lemon beurre blanc sauce over a bed of creamy polenta, or traditional chicken Cordon Bleu served with Brussels sprouts and bacon hash.