

# CACHE CREEK

VINEYARDS & WINERY

2023

## CHARDONNAY

LAKE COUNTY



**GOLD MEDAL** *2025 San Francisco Chronicle Wine Competition*

**SILVER MEDAL** *2024 Lake County Fair Wine Competition*

### 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. The stainless steel fermented Chardonnay is designed to offer a pure expression of Chardonnay without the use of malo-lactic or oak.

|             |             |
|-------------|-------------|
| COMPOSITION | Chardonnay  |
| APPELLATION | Lake County |
| ALCOHOL     | 13.7%       |
| TA          | 6.6 g/L     |
| pH          | 3.55        |
| PRODUCTION  | 771 cases   |

### TASTING NOTES

Enchanting aromas of white peach mingle with traces of lime zest, Meyer lemon and white floral. The smooth rounded entry offers bright, mouthwatering acidity by mid-palate that carries through into a lingering finish. A slightly creamy texture balances the acidity as it bathes captivating flavors of fresh-squeezed lime, Braeburn apple, pear, pineapple and lemon. Even with its layers of complexity, this is an easy sipping Chardonnay.

Ideal to pair with seafood, like lobster tacos or a bucket of steamed clams, it will also complement Moroccan lemon chicken served with brown basmati rice.