



SILVER MEDAL *2017 San Francisco Chronicle Wine Competition*

WINEMAKER NOTES

This Chardonnay was cold fermented in stainless steel for an extended period in order to focus the attention on this vineyard's specific varietal expression. Malolactic fermentation was prevented and Prise de mousse yeast was used as is traditional for this style of Chardonnay.

COMPOSITION	Chardonnay
VINEYARD	Cache Creek Vineyards
APPELLATION	Lake County
ALCOHOL	13.75%
TA	0.68g/100ml
pH	3.55
PRODUCTION	1070 cases

TASTING NOTES

Zesty aromatics of fresh squeezed lemon juice merge with traces of white peach and green apple. The refreshing, smooth entry reveals delicious yet delicate classic Chardonnay flavors. Honeydew melon, pear, and tropical fruit mingle with traces of bright lemon-lime and lychee to create the perfect sipper.

This versatile wine is ideal to take along on a summertime picnic, serve at your next backyard barbeque, or share with friends after work. Try it with grilled red snapper served with a fresh garden salad, or lemon chicken piccata over lemon rice pilaf.