



**GOLD MEDAL • 90 PTS** *2020 North Coast Wine Challenge*  
**SILVER MEDAL** *2020 San Francisco Chronicle Wine Competition*  
**SILVER MEDAL** *2020 Sunset International Wine Competition*  
**SILVER MEDAL** *2020 East Meets West Wine Challenge*  
**SILVER MEDAL** *2019 Dan Berger's International Wine Competition*  
**SILVER MEDAL** *2020 West Coast 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	14.15%
TA	6.2g/L
pH	3.49
PRODUCTION	339 cases

#### TASTING NOTES

Enticing aromatics of lemon curd and fresh sliced pineapple are enhanced with just a hint of baking spices. The silken entry reveals a beautifully balanced wine with vibrant acidity, creamy mouthfeel, and luscious flavors. Asian pear and lime zest appear first, with Meyer lemon stepping forward mid-palate, and then green apple joining in the long, broad finish.

This refreshing wine pairs perfectly with creamy lemon chicken with garlic served with oven roasted potatoes, or halibut piccata over penne pasta.