



**DOUBLE GOLD MEDAL • 97 POINTS**

*2021 Press Democrat North Coast Wine Challenge*

**DOUBLE GOLD MEDAL** *2021 San Francisco Chronicle Wine Competition*

**GOLD MEDAL • 92 POINTS** *2021 East Meets West Wine Challenge*

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	14.0%
TA	6.1 g/L
pH	3.45
PRODUCTION	442 cases

TASTING NOTES

The desire to sip comes with the first whiff of delicious, fresh cut pineapple and lemon zest aromatics. The smooth mouthfeel offers up a rich yet vibrant core of Asian pear, pineapple, fig and lemon curd. The lingering lemony finish reveals hints of honeysuckle and buttery oak notes. Perfectly balanced, with a creamy texture, lively flavors and a sense of elegance, this wine disappears quickly from your glass and leaves you longing for more.

The ideal wine to pair with a gathering of friends, and it will also go well with an artisan cheese plate, chicken cordon bleu, or seared scallops served over coconut rice.