

# CACHE CREEK

VINEYARDS & WINERY

2021  
*Reserve*  
CHARDONNAY

CACHE CREEK VINEYARDS · LAKE COUNTY



**SILVER MEDAL** *2023 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	13.7%
TA	5.9 g/L
pH	3.53
COOPERAGE	100% new Allier French oak barrels
BARREL AGING	9 months
PRODUCTION	175 cases

## TASTING NOTES

Tempting aromas of perfectly ripe pear hit the nose first, with creamy lemon curd and tropical fruit joining in. A silky rich texture exposes layers of crème caramel laced with lychee, lemon zest and a hint of cinnamon that coat the palate and then linger on. The perfect amount of gentle acidity and just a kiss of oak balance the velvety mouthfeel and luscious fruit while adding complexity and depth.

An ideal wine to pair with pan-seared pork chops with pears and caramelized onions, or lemon-pepper shrimp scampi pasta.