

Chardonnay

DESCRIPTION:

Captain's Walk Chardonnay is creamy with a butter texture and aromas of fig, tropical fruit, and toast. A blend of barrel and tank fermented wine with great complexity of both fruit and slightly toasted French Oak

PRODUCTION METHOD:

The wine was barrel aged several months using the sur lie method to add body and to enhance texture.

PAIRINGS:

Grilled salmon, lobster, pork and poultry pair well with this Captain's Walk Chardonnay. Try pairing this wine with Gruyere, Gouda, or Brie to heighten your experience.



Serving Temperature: 50-64° F

Cellar Life: 2-4 years

Appellation: Clarksburg

Residual Sweetness: 0.0%

PH (Acidity): 3.5

Alc. By Volume: 12.3%

Product UPC: 72828010002

INSPIRATION:

Inspired to be the finest of Chardonnays with a balance of fruit, creamy mouth feel and notes of toasted oak.

Our Mission

A venue for vinifera, Captain's Walk Winery offers premium wine tasting in a laid-back atmosphere. We take the snobbery out of wine while providing a unique and lighthearted tasting education at our Green Bay, Wisconsin Winery.

