

Chardonnay

DESCRIPTION:

Light straw in color with aromas of fig, pineapple, and buttered toast. Flavors of honeyed apricots give way to a rich and viscous finish with well-balanced toasted oak.

PRODUCTION METHOD:

Fermented and aged sur lie in small, medium toast French hybrid oak barrels sourced from World Cooperage. Barrels are filled with juice and inoculated with yeast. After two weeks of fermentation, yeast settlings form. These settlings are left in the barrel and stirred once every two weeks for six full months to integrate fruit and oak and promote a creamy mouthfeel.

PAIRINGS:

Enjoy with lighter fare, pastas with a cream/butter base, and creamy soft cheeses. Crisp and refreshing with a crab salad sandwich or a comforting classic roast chicken with potatoes.



Serving Temperature 50°F

Cellar Life: 2-4 years

Appellation: Clarksburg in Sacramento River delta

Residual Sweetness: 0.0%

PH (Acidity): 3.38

Alc. By Volume: 13%

Product UPC: 728284001567

INSPIRATION: *This is a traditional, well-made Chardonnay. Many west coast wineries save their high-end Chardonnay for tasting room visitors, and send a substandard lighter wine to the masses; the stuff that you typically find on grocery store shelves at low prices. Don't be fooled! Look for "Produced" on the back label if you want a true Chardonnay that is created from a passionate winemaker. That's what you will find on the back of ours!*



SEE ONLINE

Our Mission

To delight our guests by offering fine wine in crystal glassware. To produce a precisely balanced wine list with spotless equipment in a modern winemaking facility. To create unique spaces in a nationally recognized historic building including 150 year-old barrel-aging tunnels, a charming 45 year-old tasting room, relaxing top-story lounge, and a calming terrace overlooking Lake Michigan. To not take ourselves too seriously. To make guests want to return!

