

Chardonnay

DESCRIPTION:

Captain's Walk Chardonnay is creamy with a buttery texture and aromas of fig, tropical fruit, and toast. This is 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 this Captain's Walk Chardonnay. Try pairing this wine with Gruyère, Gouda, or Brie to heighten your experience.

INSPIRATION:

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

Serving Temperature: 46° F

Cellar Life: 2-4 years

Appellation: Clarksburg, CA

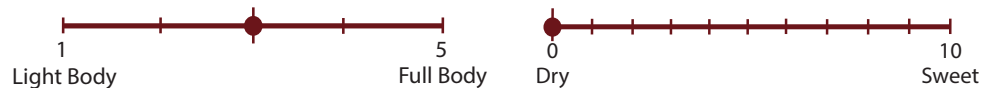
Residual Sweetness: 0.0%

Alc. By Volume: 12.3%

Product UPC: 728284010002



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OUR MISSION:

To create an innovative and diverse wine experience.

