







CHARDONNAY

CENTRAL COAST 2021

Varietal: 100% Chardonnay

Acid: .6g/100ml

PH: 3.5

RS: .038g/100ml

ALC: 13.8%

Vineyards & Winemaking:

The 2021 vintage was sourced from cool climate Edna Valley vineyards. 20% of the wine was fermented in American oak barrels and with secondary malolactic fermentation. The balance was fermented in temperature controlled stainless steel tanks.

Tasting notes:

Care was taken to ensure the vibrancy and freshness of the fruit. Minimal oak influence provides a hint of vanilla and a layer of creaminess. Tropical flavors lychee fruit, guava, and pineapple blend with green apple and white peach.

Food pairing:

Enjoy with seared scallops over a bed of risotto or fresh grilled fish.

