

The Great American Wine Company, by Rosenblum Cellars, is a tribute to the pioneering spirit of America. We proudly use the finest grapes from coastal California vineyards to pay tribute to classic American varietals and winemaking techniques. The stunning California landscape, with its golden hills rolling toward the pacific Ocean, is grape paradise. Cool maritime breezes temper warm, dry days throughout the growing season, allowing the grapes to hang on the vine well into September and October. This produces excellent fruit with balanced acids and rich, concentrated flavors. To create this wine, we selected fruit from key regions that give us the rich and vibrant flavors we were looking for.



CHARDONNAY CALIFORNIA

WINEMAKER NOTES:

Fruit forward with only a touch of oak, this Chardonnay has aromas of apple and pear with the sweetness of honey. It's light bodied and easy to drink, with a smooth finish.

FOOD PAIRING SUGGESTIONS:

Pair with appetizers such as smoked salmon, crab cakes and oysters. Also complements cheeses such as provolone and mild cheddar.

TECHNICAL DATA:

Alcohol:

12.50%

Glucose/Fructose:

4.80 g/L

Blend:

76% Chardonnay 24% Proprietor's Blend

Winemaker:

Cliff Rogers

UPC Code:

0 81054 99665 5

Case SCC:

1 00810 54996 652

