SIX DEGREES

CHARDONNAY

CALIFORNIA

TASTING NOTES:
Heady aromas of oak, green apple and honey entice you. The creamy oak and honey flavor finishes with soft oak that lingers until your next sip.

SUGGESTED FOOD PAIRINGS:
This Chardonnay pairs well with eggs Benedict, poached salmon, grilled veal chops, and pumpkin ravioli.

AWARDS FOR PRIOR VINTAGE:
Six Degrees 2014 Chardonnay California
2016 Tastings.com – 88 Points
'Highly Recommened'

Alcohol: 13.86%

Glucose/Fructose: 6.38 g/L

Blend: 94% Chardonnay, 6% Proprietors' White Blend

Appellation: California

Winemaker: Julie Crippen

UPC Code: 0 81054 00459 6

ONLY 6° SEPARATE YOU FROM THE GREAT TASTE OF SIX DEGREES CELLARS