

Chardonnay

2020 | CARNEROS

VINEYARD NOTES

The 2020 year was a drought year. The sacrifice of a lighter crop from the scarcity of water was offset by the delivery of grapes with sublime character developed through the stressed vines.

WINEMAKER NOTES

This fruit-driven, unoaked Chardonnay exhibits the complexities of a small crop grown in the Carneros reigon. Green apple, pineapple, and guava are joined by a nuance of mint. The finish is long, with enough acidity to refresh the palate.

PAIRING SUGGESTIONS

This elegant wine is poised to pair with a variety of dishes. We find it to be suitable for dishes such as gruyère and turkey paninis, New England clam chowder, shrimp scampi, and herb-roasted chicken.

> ALCOHOL: 13.30% G/F: 3.51 G/L T.A.: 5.08 G/L PH: 3.39 BLEND: 96% CHARDONNAY 4% PROPRIETOR'S WHITE

