

CRANE LAKE®

CHARDONNAY

PROUDLY CRAFTED BY

EMILY DUBOCE WINEMAKER | CRANE LAKE CELLARS

Emily DuBoce never envisioned in her youth that one day she would call herself a winemaker. A northern California native, Emily graduated from California State University Stanislaus where she studied Biology. In her early twenties, she made a life-changing decision to take a chance on a new adventure and enrolled in the winemaking certificate program at University of California, Davis.



Fresh out of college, Emily began working in the analytical lab at Bronco Wine Co. After being in the lab for a little over a year, Emily's unquestionable talent was recognized, and she was quickly promoted to Assistant Winemaker. In less than a year, she took on the role of Champagne winemaker under the direction of award-winning winemaker Bob Stashak. Since then, she has been promoted to Winemaker and has spent the last 15 years honing her craft. Emily believes there is a wine for everyone. Just as consumers are not alike, wine echos this sentiment which motivates Emily to put out the best blends she can for each wine she crafts.

WINEMAKER NOTES:

This wine is a light straw color, with pear, melon, and vanilla aromas. Citrus and green apple flavors, with a silky mouth feel. Well-balanced and structured with a lingering finish.

FOOD PAIRING SUGGESTIONS:

This wine pairs well with crab cakes, grilled salmon, baked chicken, pork, and raviolis in a cream sauce.



APPELLATION:
California

BLEND:
76% Chardonnay
9% French Colombard
8% Sauvignon Blanc
7% Proprietor's Blend

ALCOHOL: 12.35%

GLUCOSE | FRUCTOSE:
6.76 g/L

TOTAL ACIDITY:
6.02 g/L

PH: 3.40

ALSO AVAILABLE IN
187mL & 1.5L BOTTLES

