

Wines of distinction, quality, and style.



CHARDONNAY

LODI | 2023

BRAND STORY:

Cedar Brook Winery produces its wines predominantly for hotels and restaurants throughout the world. Cedar Brook wines are made in an elegant handcrafed style to complement a wide range of foods. The great chefs whose cuisine accompanies our wines know the importance of creating food and wine combinations that are harmonious and distinctive. Cedar Brook fulfills this role, which distinguishes it from many other wines.

WINEMAKER: ANDREA ZERMENO

Born in Manteca, California and raised in the nearby town of Stevinson, Andrea Zermeno has an unwavering appreciation of the grapes she loves to craft.

Andrea's parents immigrated from Jalisco, Mexico when they were 16 years old, and her father began his 15-year career in the vineyards. His work gave Andrea her first introduction to the world of wine, and from then she was hooked.

With an Enology degree from Fresno State, Andrea crafts wines with the mindset that every problem has a solution. As every harvest is different, she looks forward to the challenge of making wines stand out every vintage.

When Andrea is not making wine, she enjoys spending time with her family, playing board games, and competing in food contests. She takes pride in teaching her family the winemaking process and representing her Latino community.

WINEMAKER'S NOTES:

Cedar Brook Chardonnay is a light straw-colored wine, that has fresh fruit taste with hints of vanilla, butterscotch, and melon in the aroma. On the palate, a melody of apple, vanilla, and citrus fruit ends with a smooth, crisp finish.

FOOD PAIRING SUGGESTIONS:

Enjoy this Chardonnay with seafood (both light and heavy), shell-fish, pork, cheese, and poultry.

TECHNICAL INFORMATION:

Winemaker: Andrea Zermeno

Appellation: Lodi

Blend: 85% Chardonnay
15% French Colombard

Oak Aged: No

Alcohol: 12.77%

Glucose | Fructose: 4.11 g/LTotal Acidity: 5.18 g/L

pH: 3.37