

Butternut



Chardonnay

VINTAGE: 2021

ALCOHOL: 13.60%

APPELLATION: California

pH: 3.67

TA: 6.21 g/L

FERMENTATION

28-day in Stainless steel tanks

AGING

Sur Lie and Oak aging for 9 months

AROMATICS

Delicious aromas of vanilla and brioche mix with notes of candied pear. Golden delicious apples with caramel and coconut also come to greet the nose.

PALATE

Crisp apple and fig lead to a rich, luxurious mouthfeel carried to a long finish with caramel toasted marshmallow.

FOOD PAIRING

Roasted rosemary chicken, pork loin with apricot glaze or Butternut squash ravioli.

Nutritional Info. Available Upon Request