

# Butternut



Nutritional Info. Available Upon Request

## Made with Organic Grapes Chardonnay

**VINTAGE:** 2022

**ALCOHOL:** 13.0%

**APPELLATION:** California

**pH:** 3.10

**TA:** 6.12 g/L

### FERMENTATION

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42-day in Stainless steel tanks

### AGING

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Sur Lie and Oak aging for 6 months

### AROMATICS

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Delicious aromas of ripe pears, kumquat, with notes of vanilla custard. Honeysuckle, and butterscotch also come to greet the nose.

### PALATE

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This Chardonnay is full bodied and well balanced . Hints of pear and apple cobbler with crisp apple and lychee undertones jump out. A cream mid-palate marked with notes of butterscotch that stay with you on this wines long finish.

### FOOD PAIRING

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Lemon pork with wild mushrooms or shrimp with creamy cheddar grits.