



Chardonnay



Nutritional Info. Available Upon Request.

VINTAGE: 2022

APPELLATION: Paso Robles Highlands

ALCOHOL: 14.5%

pH: 3.6

TA: 6.4 g/L

GRAPES

100% Chardonnay

FERMENTATION

100% stainless steel fermented at 50°F

AGING

Fermented and aged with new French Oak (2x) for 6 months

AROMATICS

Seducing aromas of honey, mandarin, and smoke get released with every glass swirl. The citrusy and sweet notes provide a refreshing and vibrant character, while the spices, vanilla, and touch of smokiness add depth and complexity to the overall profile creating a unique and enjoyable wine.

PALATE

An opulent and smooth consistency, accompanied by the soothing and profound aromas of rich spices. A subtle touch of smoke amplifies the overall taste adding depth and complexity.

FOOD PAIRING

Enjoy this Chardonnay with crab legs, or chicken alfredo. Be sure to take sips in between bites of food to fully appreciate the interplay of flavors. Cheers!

