

2020 Chardonnay



The 2020 Growing Season began with heavy rains which enriched the soil with an abundance of nutrients. Fruit set was on course during the spring, just in time for the brief heat spike in June and remaining summer warm weather. Harvest began in mid-August where only the finest fruit was harvested.

Our 2020 Chardonnay is from the Carneros appellation., With winds blowing in from the San Pablo Bay, Carneros temperatures are generally cooler and more moderate than regions further north, making it ideal for cultivating cool-loving Chardonnay grapes. Chardonnay is sourced from a single vineyard in the appellation, the family's newest estate property.

Food Pairing: This Chardonnay is a beautiful complement to an apple spinach salad, chicken piccatta or (our favorite) lemon poundcake.

WINE DESCRIPTION

Aromas & Flavors: The 2020 Chardonnay is classic, elegant and food friendly: 100%Chardonnay with aromas and flavors of ripe pear, Golden Delicious apple, citrus and spice.

Blend: 100% Chardonnay

Aging: Dry, full-bodied wine fermented and aged in a combination of stainless-steel tanks and French and American oak barrels.

Aging Potential: Drink now and through 2031

TA/pH: 0.54 (g/100mL)/3.49

Alcohol: 14.5%