



2022
CALIFORNIA
CHARDONNAY



WINEMAKER'S NOTES:

The 2022 vintage can be divided into two distinct time-frames separated by a heat wave that occurred in early fall. The early varieties consisting mainly of whites and early ripening reds that came in before the heat wave are elegant with bright acid and rich flavors.

The 2022 growing season started off mild and uneventful. The ample rainfall that came at the tail end of 2021 helped with soil moisture and gave us the ability to irrigate during the summer months of 2022. The resulting wines are pure and full of aromatic complexity. The longer hang time helped to elevate the structure and mouthfeel of the wines.

This wine pairs beautifully with herb-baked chicken, grilled or poached salmon, mac & cheese, or a Caesar salad. Delightful by the glass on its own.

WINE DESCRIPTION:

This wine is a bright gold color with aromas of Meyer lemon, pear and honeysuckle, with hints of vanilla and cinnamon. Delicious flavors of ripe pear and Meyer lemon with hints of caramel. The texture is rich and round, with a crisp finish.



SOURCE: Select California vineyards

ALCOHOL: 13.0%

Bottle Dimensions:

Height 13.06"

Width 3.88"

Case Dimensions:

33.8 pounds

Height 11.85"

Length 12.10"

Width 9.05"

Pallet Configuration:

42" x 48"

56 Cases Per Pallet

14 Cases Per Layer

4 Layers Per Pallet