



2023 Chardonnay – American

SWEETNESS



ACIDITY



TANNIN



WINEMAKING

This Chardonnay was stainless steel fermented to preserve its vibrant fruit character, then aged on lees with gentle stirring in barrels to enhance texture and complexity. A portion of the aging utilized 25% new French Oak, adding subtle layers of elegance and a refined finish.

TASTING NOTES

On the palate, this Chardonnay delivers vibrant flavors of Meyer lemon, lemon meringue, and a touch of minerality, with subtle grassy or hay-like undertones. The nose is equally enticing, offering layers of honeysuckle, yellow kiwi, melon, and Honeycrisp apple. Its moderate acidity and elegant structure make it both an easy-drinking and sophisticated choice, perfect for pairing with a variety of dishes.

FOOD PAIRING

Pairs beautifully with Alaskan king crab dipped in butter and green scallion, complementing the wine's bright citrus notes and minerality. For a sweet finish, try it alongside a classic lemon tart to echo its lemon meringue and honeysuckle flavors.

VARIETAL ORIGIN	France
COMPOSITION	Chardonnay
ALCOHOL	13.5
CELLARING POTENTIAL	Now to 5 years