

GRAVELLY —FORD—

CALIFORNIA CHARDONNAY

Pure, honest and unadorned, Gravelly Ford wines are a genuine reflection of the vineyard. From its rich earthiness to its bold, robust flavors, this wine speaks authentically of our land, our grapes and our passion for the craft and tradition of artisan winemaking. Enjoy Gravelly Ford wines with full-flavored hearty meats, stews and soups paired with rustic bread.

VINEYARDS

A blend of premium Chardonnay grapes grown in some of California's finest vineyards, including the Clarksburg and Central Coast regions.

WINEMAKING

- Fully ripened grapes harvested between 22.0 and 23.5 Brix
- Fermented 14-21 days in stainless steel at 58 degrees
- Partial French oak aging

WINE SPECIFICATIONS

- Alcohol: 13.0%
- Color: pale gold
- Aroma: fresh apple, peach, pear and lemon
- Palate: creamy overtones with a kiss of oak

TASTING NOTES

A ripe, round white wine with delicious aromas and juicy flavors of fresh apple, peach, pear and lemon. Balanced with creamy overtones and a slight touch of oak for a refreshing, memorable finish.

SERVING SUGGESTIONS

Serve chilled. Enjoy on its own or with a wide range of foods including chicken, pork, pasta, seafood and cheeses.



GravellyFord.com

