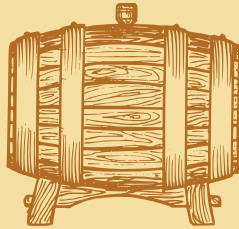


CREAMERY

ARTISAN CALIFORNIA WINES



CHARDONNAY

CALIFORNIA • BARREL FERMENTED

We don't really make our chardonnay in a creamery, but it is plenty creamy, and toasty, too! Not to mention rich, lush and delicious. Fermented entirely in barrel, Creamery Chardonnay boasts seductive aromas of buttery, ripe golden fruit and full-bodied, lush flavors that glide across the palate into a long, smooth finish. Enjoy the cream of the crop!

WINEMAKING

100% barrel fermented, 100% malolactic fermentation. 7 months barrel aging in 80% American / 20% French oak.

TASTING NOTES

This 100% barrel-fermented Chardonnay offers ripe, full-bodied flavors of pineapple, tropical fruit, caramel and crème brûlée. Balanced with creamy overtones for a lingering, memorable finish.

WINE DETAILS

APPELLATION: California

VINEYARDS: Monterey, Clarksburg, Sacramento Delta

ALCOHOL: 13.5%

TA: 0.56 g/100ml

PH: 3.58

RS: .40 g/100ml

RELEASE DATE: March 2017

