

BUTTERCUP

2016 CHARDONNAY

BARREL FERMENTED • CALIFORNIA



Named for the golden rows of wildflowers that ribbon our hillside vineyards, Buttercup is a classically made California Chardonnay, offering all the mouth-filling richness and buttery toastiness that comes from fermenting in traditional oak barrels. Pair with fresh seafood, grilled poultry and light pastas for a taste that's *like buttah*.

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 FACTS

Vintage: **2016**

Appellation: **California**

Vineyards: **Monterey, Clarksburg, Sacramento Delta**

Alcohol: **13.5%**

TA: **0.56 g/100ml**

pH: **3.58**

RS: **0.40 g/100ml**

Release Date: **March 2017**