

PACIFIC GROVE

CHARDONNAY CALIFORNIA - BARREL FERMENTED

VINEYARDS

A blend of premium Chardonnay grapes grown in some of California's finest vineyards.

WINEMAKING

- Fully ripened grapes harvested between 22.0 and 23.5 Brix
- Fermented 14-21 days in stainless steel at 58 degrees
- Barrel fermented with French and American oak

WINE SPECIFICATIONS

Alcohol: 13.5%Color: pale gold

Aroma: fresh citrus and tropical notesPalate: rich and layered with vanilla notes

TASTING NOTES

Ripe and full-bodied with delicious aromas and juicy flavors of pineapple, tropical fruit and toasty oak. Balanced with creamy overtones for a lingering, memorable finish.

SERVING SUGGESTIONS

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

