



2021 Chardonnay Grand Klasse

Alcohol label %: 14.0



Growing Conditions

Vineyards: Solaksen, Conner Lee

Winemaking

Whole cluster pressed, barrel fermented.

Aging

Aged in new and neutral French oak puncheons for 16 months.

Nose

FRUIT: Caramelized pineapple, baked apple, lemon oil.

EARTH: Fir, wet stone, dried herbs.

Palate

Citrus, tropical fruit, oak spice.

Food Pairing

Roasted herbed chicken, shrimp linguine, triple cream brie, butternut squash risotto.