



2021 Reserve Oaked Chardonnay

Harvest Dates: October 28th - 29th, 2021 | **Alcohol label %:** 12.0



Growing Conditions

A cool spring left briskly as temperatures soared into summer. Optimally timed long sunny days with cool nights enhanced ripening and presented fruit characters with floral bouquets, fresh orchard fruits, and balanced acidity.

Aging

10 months of aging in French Oak.

Bottling

8/8/2021

Nose

Exceedingly versatile throughout, from subtle French oak to impressions of star fruit, marzipan, lime peel and pie crust.

Palate

Tropical and creamy, our 2021 Oaked Chardonnay tastes of starfruit and pineapple with a touch of hazelnut.

Food Pairing

Lobster Thermidor: Succulent lobster meat is cooked in a creamy, buttery sauce flavored with shallots, white wine, and a hint of mustard, then topped with a cheesy breadcrumb crust.