



Case: 12 bottles  
750ml. bottle

## VINTAGE

2022

## VARIETAL

90% Chardonnay, 10% Viognier

## TASTING NOTES

Aromas of ripe pear are intertwined with elusive hints of butterscotch in the background. Rich, silky mouthfeel culminates with a long, enticing finish.

## APPELLATION

Paso Robles CA, Templeton Gap District

## ABV

13.6%

## WINEMAKING AND AGING

Mostly Stainless still with small amount of barrel aged (100% new oak barrels) blend in. Some malo-lactic fermentation and 4 months of passive lees contact

## CELLARING

DRINK NOW! But will continue to improve with proper cellaring for another 18-36 months

## FOOD SELECTION

This Chardonnay will enhance artisan cheeses, pastas in creamy white sauces, shrimp, halibut, and a multitude of poultry dishes.