



2020 CHARDONNAY

WINE DATA

Producer

Geyser Peak

Region

California

Country

United States

Wine Composition

100% California

Chardonnay

Alcohol

13.5%

Total Acidity

6.1 G/L

Residual Sugar

1.1 G/L

pH

3.45

DESCRIPTION

This wine immediately impresses with complex and intense aromas, including Meyer lemon and stone fruit, with hints of nutmeg and crème brûlée from a touch of French oak. There is wonderful richness coming from the percentage of barrel fermentation, balanced with good acidity that adds brightness to the palate and contributes to the long, lingering, enjoyable finish.

WINEMAKER NOTES

The grapes for the 2020 vintage of this wine benefitted from a moderate growing season, with few heat spikes and no rain between April and October. This led to some wonderful fruit being harvested, especially early-to-mid harvest when the Chardonnay grapes are picked.

Nearly 15% of the grapes were sourced from Dry Creek and barrel-fermented for 10 months in 20% new French oak, with the remainder fermented in cool stainless-steel to preserve as much of the bright, crisp fruit as possible. A portion of this wine was left sur lies in the stainless-steel for the mouthfeel.

SERVING HINTS

Pairs well with lemon and rosemary chicken, spicy dishes, seared halibut, Fettuccine Alfredo, and softer cheeses like Brie or Camembert.

