Many of our family vineyards were originally Spanish cattle “rancheros” in the 1800s. Neighbors continue to raise cattle that are fed on our harvest cover crops. In return, they supply us with Nature’s finest fertilizer! We also share a rich cultural heritage and a commitment to natural, earth-friendly practices.

WINE DESCRIPTION:
This Chardonnay is from a cooler region of Lodi, with longer hangtime for juicy, concentrated fruit characteristics. It has straw-gold color with bright aromas and flavors of fresh tropical fruits.

For delicious complexity with a bit of vanilla and spice, the wine was aged for a short time in custom toasted American oak.

VIBRANT AROMAS:
Tropical fruit including pineapple with a touch of coconut and ripe pear.

LUSH FLAVORS:
Creamy flavors with bright acidity and fresh pear, green apple, candied pineapple and coconut.

BLEND:
100% Chardonnay

TA/pH:
.64/3.40

ALCOHOL:
13.5%