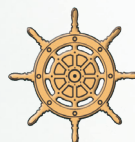


# COASTAL ESTATES



## CHARDONNAY California

### WINEMAKER'S NOTES

Our Coastal Estates Chardonnay shows classic varietal charm, delivering fresh pear and tropical fruit woven together with toasty oak spices. The palate is supple and round, evolving in layers of pineapple, apple and vanilla. Lees stirring and partial malolactic fermentation lend depth and texture to the vibrant flavors, while a splash of Viognier and Riesling adds a floral lift to the fruit flavors. Juicy and long, the wine shows lovely grace and sensibility that make this an everyday favorite.

### VINEYARD SOURCING

We source the fruit for our Coastal Estates Chardonnay from select vineyards throughout California, creating a wine with depth and complexity. Our Coastal Estates wines are dedicated to our deep-rooted love of the coast we call home. It's the sunny afternoons followed by cool ocean breezes and fog rolling in from the Pacific ocean that make our California vineyards so special – and that we hope to harness in each bottle!

### WINEMAKING

Our Chardonnay is always crafted with a balanced approach. To capture the varietal's inherent freshness and vibrant fruit personality, we ferment half of the wine in stainless-steel tanks at cool temperatures. To integrate the spice character and build body, the other half of the blend is fermented and aged on French oak. Partial malolactic fermentation and extended lees aging add further complexity and weight.

### KEY SELLING POINTS:

- This vibrant, enjoyable Chardonnay displays tropical fruits, vanilla and subtle baking spices.
- Fruit is sourced from the Central Coast, Lodi and Clarksburg regions of California.
- Extended lees contact, malolactic fermentation and oak aging lends depth and weight to the wine, while a splash of Viognier and Riesling gives a floral lift to the fruit flavors..