

Custard



2017 CHARDONNAY

TASTING NOTES

The Custard Chardonnay explodes with inviting aromas of vanilla scone, toasted almond, baked apple pie and creamy meringue cookies. The fragrant aromas lead to a lush mouthfeel filled with tropical fruit flavors; papaya and ripe guava. Additionally, flavors of vanilla custard, toasted buttered pie crust and whipped cream linger blissfully on the palate. The wine is richly textured yet well-balanced with juicy fruit and lively acidity. The wine is delicious to sip as an apéritif or goes well with many foods including creamy pasta, homemade chicken potpie or fresh seafood.

WINEMAKING

Chardonnay fruit for this wine comes from a combination of California's North and Central Coast appellations that work well together in crafting this indulgent style of rich and creamy wine. Chardonnay from northern Lodi, Clarksburg and Sonoma Valley were highlighted in the vintage 2017 Custard.

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Inspired by Donny Sebastiani's favorite childhood treat—a glazed donut with a creamy custard filling—Custard Chardonnay evokes cozy memories with its extravagant crème brûlée aromas and decadent tropical fruit flavors.

VARIETAL	100% Chardonnay
APPELLATION	California
VINTAGE	2017
ALCOHOL	14.5%
PH 3.61	TA 6.1 g/L
UPC	8 33302 00535 6