

LEESE - FITCH

CALIFORNIA

CHARDONNAY

2018



BLEND

90% Chardonnay
10% Viognier

APPELLATIONS

50% San Joaquin Valley
33% Lodi, 17% Clarksburg

ANALYSIS

pH 3.52
TA 6.0 g/L
ALC 13.5%
RS 2.0 g/L

UPC

8 33302 00241 6

TASTING NOTES

Aromas of fresh red apple, lemon zest, vanilla whipped cream, fresh baked bread, and hints of nectarine stand out in our 2018 Chardonnay. The first sip showcases lemon curd, delicate tangerine, and pear. The second has a silky vanilla milkshake mouthfeel with a bright grapefruit citrus note and finishes with tart lime and peach frozen yogurt.

WINEMAKER NOTES

The majority of this California Chardonnay was picked from a vineyard in the rolling hills of the northern San Joaquin Valley just outside of Lodi. The remainder of our Chardonnay grapes were sourced in northern Lodi and the southern end of the Clarksburg appellation. Finally, Clarksburg Viognier was blended in to add a silky mouthfeel and stone fruit nuances for complexity.

FOOD PAIRINGS

This Chardonnay is an excellent aperitif wine. Enjoy with Brie cheese baked in a puff pastry topped with your favorite stone fruit preserves or goat cheese topped with toasted almonds and honey served with crostini. A big fresh bowl of popcorn and an afternoon movie would also enjoy the company of this bright California Chardonnay.

