

LEESE - FITCH

CALIFORNIA
CHARDONNAY
2019



TASTING NOTES

Aromas of creamy baked apples, hints of citrus and fresh baked brioche bread. The palate begins with flavors of lemon and ripe citrus that continue into a creamy vanilla mouthfeel, ending with a lingering finish of toasted oak.

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.

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.

BLEND

100% Chardonnay

APPELLATIONS

California

ANALYSIS

pH 3.58
TA 5.9 g/L
ALC 14.5%

AGING

Malolactic Fermentation
80% Malolactic for mouthfeel

Oak – 8 months oak aging
in French Oak, 25% new wood
with lots of vanilla and caramel
nuances attributed

UPC

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