



2020 CHARDONNAY California

The Simple Life Chardonnay is a delicate style of Chardonnay emphasizing the bright fruit flavors and balanced acidity. This wine opens with aromas of fresh pear, melon, and Meyer lemon zest, alongside floral blossom notes. The attractive aromas come alive on the palate with juicy pear, nectarine, toasted almond, and vanilla crème flavors that work well with the mineral notes and the crisp acidity of the wine.

WINEMAKING

At harvest, the Chardonnay grapes were picked at optimum ripeness and were received at the winery in the cool morning hours. Approximately 50% of the Chardonnay was fermented with oak while the remainder was fermented in stainless steel to preserve the bright fruit character of the wine. This Chardonnay does not go through malolactic fermentation, allowing it to maintain its lively acidity and pure, bright fruit character. This wine is meant to showcase the high-quality fruit from the premier California vineyards individually selected for this wine.

THE SIMPLE LIFE PHILOSOPHY

We treasure this small town, California life and its simple pleasures—like walking downtown and shopping at family-owned grocery stores, cooking with fresh ingredients from local farms, and drinking wine made by our family and friends who have been here for generations. We created these wines for the people that enjoy the simple things in life: friends, family, and a glass of wine.

VARIETAL BLEND	96% Chardonnay 3% Viognier 1% Chenin Blanc	VINTAGE	2020
APPELLATION	CALIFORNIA	ALCOHOL	14.5%
		PH	3.59
		TA	5.4 g/L