



2018 NORTH COAST
CHARDONNAY

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Opulent aromas of chamomile, buttered pecan, and lemon chiffon make an outstanding first impression. The palate does not disappoint. Rich and round, with honeyed pear tart and bright lime, the fine acid structure balances out its plump body. Aged 12 months in French oak.

- MERIDITH MAY, JAN/FEB ISSUE 2022

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