

LEESE - FITCH

CALIFORNIA
CHARDONNAY
2022



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CHARDONNAY

ESTABLISHED IN 1936,
THE LEESE-FITCH WINE
HAS BEEN BORN TO A
GIRL'S SCHOOL, A HOTEL,
A MILLINERY MANUFACTORY,
A LUNCH WITH DRESSING,
BALLOONS AND RESTAURANTS.
IN 2008 IT BECAME THE
HOME OF WINE MOUNTAIN.
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BLEND

99.1% Chardonnay
0.9% Mixed White

APPELLATIONS

California

ANALYSIS

RS g/L 2.8
pH 3.66
TA 6.2 g/L
ALC 13.5%

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

8 33302 00241 6

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 mouth feel, ending with a lingering finish of toasted oak.

WINEMAKER NOTES

The majority of this California Chardonnay was picked from the Kautz Vineyard in Northern Lodi and the Mettler Family Vineyard in the Mokelumne River Basin. The cooler climate of Northern Lodi adds vibrant citrus notes, while the warmer Mokelumne River Basin gives the final blend creamy vanilla notes. The remainder of our Chardonnay grapes were sourced from the Sonoma Valley.

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.

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