



#### BLEND

100% Chardonnay

#### APPELLATIONS

California

#### ANALYSIS

pH 3.6

TA 5.8 g/L

ALC 14.5%

#### AGING

Malolactic Fermentation 40%  
Malolactic for mouthfeel

Oak – 20% new oak, mostly French with some Hungarian, and a combination of stainless steel and 1-3-year-old barrels

#### UPC

8 33302 00241 6

# LEESE - FITCH

CALIFORNIA  
CHARDONNAY

2021

## 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.

