

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2011 CHARDONNAY

Harvested: October 1st-3rd, 2011

Blend: 100% Chardonnay

Appellation: Sierra Foothills

Sugar at Harvest: 24.8 °Brix

Alcohol: 14.2% by Volume

pH: 3.49

224 cases bottled August, 2012

Winemaking:

Whole cluster pressed, juice was barrel fermented in 30% new, French oak barrels. The wine aged sur lie for 11 months for added complexity.

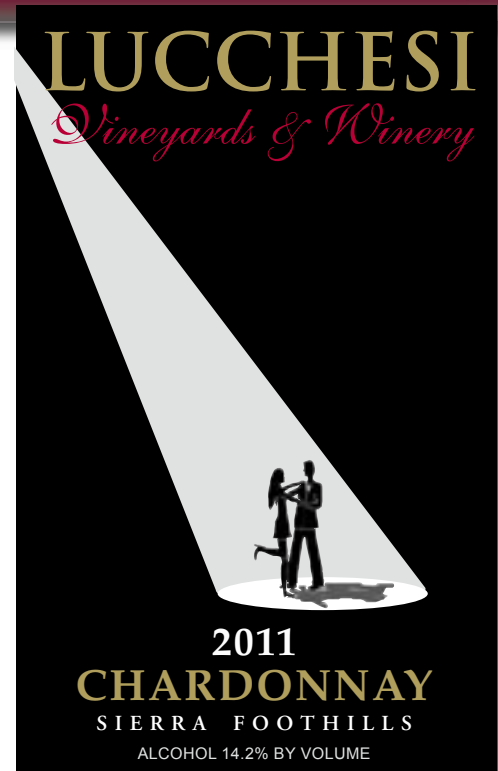
Tasting Notes:

Golden Color. Toasty sweet spicy wine with touches of caramel, honey and buttered toast. Tropical flavors with vanilla accents from the oak. Deliciously exotic and satisfying.

Food Pairing:

Try our Chardonnay with appetizers such as crab cakes or mild to medium flavored cheeses such as Gruyere. This wine also complements salads, seafood pasta dishes or chowders, and poultry.

Retail Price: \$21.00



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WINERY: 530.273.1596 TASTING ROOM: 530.274.2164