



2019 CHARDONNAY California

The Simple Life Chardonnay is approachable with aromas of peaches and apricots alongside floral notes of wisteria blossom and honey complemented by warm vanilla courtesy of the oak aging. The palate exhibits juicy, tropical fruit flavors combined with soft vanilla custard and toasted almond notes. Simple Life Chardonnay is well-balanced with bright fruit, creamy texture, and a crisp mineral finish lingering on the finish.

WINEMAKING

At harvest, the Chardonnay grapes were picked at optimum ripeness and received at the winery in the cool morning hours. Half of the Chardonnay was fermented with French and Hungarian oak for three months while the remainder was fermented in stainless steel to preserve the bright fruit character in the wine. The majority of the Chardonnay goes through malolactic fermentation, building mouthfeel and creaminess. The Chenin Blanc and Viognier in the blend do not go through the malolactic fermentation process, allowing the blends to maintain their lively acidity and pure, bright fruit character. This wine is meant to showcase high-quality, vibrant fruit from premier California vineyard regions including Lodi, Clarksburg, and Mendocino counties.

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	92% Chardonnay 4% Chenin Blanc 4% Voignier	VINTAGE	2019
		ALCOHOL	14.5%
APPELLATION	CALIFORNIA 58% Lodi, 30% Clarksburg, 12% Mendocino	PH	3.54
		TA	5.8 g/L