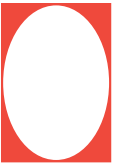


# NOMADICA



Fermented Dry - Og Sugar / Sustainable Farming /  
Low Intervention / *Choose Your Own Pour* /  
*Fresh 6 Weeks After Opening*

## White



### TASTING NOTES

*Lemon blossom,  
green apple, almond,  
vanilla, bright acidity.*

### WINE SPECIFICATIONS

*Varietals:* 60% Chardonnay/  
40% French Colombard  
*Vintage:* NV  
*AVA:* California  
*Alc / vol:* 13%

### WHY WE LOVE IT

Hints of lemon blossom and the citric buzz of green apple followed by almond and vanilla, our chardonnay dances like the first day of spring. A sophisticated wine that works well for aperitif or elevating your sunlit alfresco dinner.

### CASE DIMENSIONS

*Packaged size:* 3L (equivalent to 4 standard bottles of wine)

### THE ART ON THE CAN

“Whispers”  
Maureen Meyer  
[@\\_maureen\\_meyer\\_](#)

### VINIFICATION

Fermented and aged in stainless steel.



*Sommelier Curated*