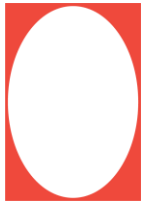


# NOMADICA



Fermented Dry - Og Sugar / Minimal Added SO<sub>2</sub> /  
Sustainable Farming / Low Intervention /  
*The Perfect Pour = 250mL*

## White



### TASTING NOTES

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

### WINE SPECIFICATIONS

*Varietals:* 75% Chardonnay,  
25% French Colombard

*Vintage:* NV

*AVA:* Sonoma County,  
King County

*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

*Can size:* 250mL / 8.45 oz  
/ one-third of a bottle

*Packaged size:* 4 cans / 1 liter

### THE ART

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

### VINIFICATION

Fermented in stainless steel  
and aged in neutral oak.



*Fine wine with the earth in mind.*

CARA BERTONE  
[cara@explorenomadica.com](mailto:cara@explorenomadica.com)