





Varietal Blend

100% Chardonnay

Technical Data

Alcohol 13.8%

pH 3.76 TA .55gms/100mls

RS 0.01%

Cooperage 50% French Oak

50% no oak

Bottling Date 5/21/2020

Cases Produced 440

Release Date 8/25/2020

Chardonnay

Suisun Valley AVA

Vintage Brand

2019 Wooden Valley

Our Process

The style of this Chardonnay comes from Lanza Vineyard's pairing of French Dijon clones with the cool Suisun Valley terroir. Vineyards in this region enjoy a long growing season, allowing the development of intense tropical fruit and citrus flavors. This wine is fermented and aged for three-six months with French oak but not allowed to go through malolactic fermentation. This process will retain the natural fruitiness of the grape and produce a Chardonnay that is crisp, fruit-forward with just hints of oak.

Tasting Notes

The 2019 vintage has given us an excellent Chardonnay that has something for everybody. This well-balanced wine introduces itself with notes of ripe peach and butterscotch on the nose. It lives in a tropical zone with flavors of guava, pineapple, and coconut on the palate. Overall, it's got clean and refreshing acidity supported with hints of tart green apple and melon. We're excited to share this delicious and easy drinking wine with you. Enjoy with mildly flavored fish dishes like lightly seasoned salmon, roasted chicken, and mild cheeses.

Vineyard Source

Niffinegger Vineyard Scarlett Ranch