



2021

# LANZA FAMILY CHARDONNAY

SUISUN VALLEY AVA



## OUR PROCESS

Our Scarlett Vineyard-South location provides the grapes for this wine. The vineyard in this ranch has a long growing season, which gives the grapes much-needed hang time. Just like our Lanza Family Cabernet Sauvignon, we are very selective in picking only the best grapes from the vineyard to create this elegant Chardonnay. Once the grapes are pressed, the wine is fermented and aged in new French Oak and allowed to undergo full malolactic fermentation during its 13-15 months of aging. This extended oak aging adds a creamy consistency to the wine and produces a rich, rounded mouthfeel with notes of oak, butter, and tropical fruit.

## TASTING NOTES

Full-bodied, and creamy in texture with medium acidity, this style of Chardonnay is new for us at Wooden Valley Winery. The use of French Oak and malolactic fermentation makes this a highly desirable and distinct white wine. We've hand-picked only the best grapes from each vineyard to create this elegant Chardonnay.

This wine has aromas ranging from hazelnut and vanilla to tropical fruit and citrus. Toasted oak, caramel, and tropical fruit such as banana, pineapple, and mango are all flavors that you will find in this wine. Extended aging in oak barrels during fermentation imparts all of these characteristics and more.

We recommend serving this Chardonnay between 50-55 degrees to enhance the aromas and rich flavors of this wine. Best food pairings include grilled lobster, roasted chicken, and creamy risotto.

## BRAND

*Lanza Family*

## VARIETAL BLEND

*100% Chardonnay*

## TECHNICAL DATA

**Alcohol:** 14.4%

**pH:** 3.62 **TA:** 0.49g/100mL

**RS:** 0.45 g/100mL

**Bottling Date:** 4/12/2023

**Cases Produced:** 104

**Release Date:** 8/03/2023

## VINEYARD SOURCE

*Scarlett Vineyard South*