



OUR PROCESS

California Chardonnay has many different styles. Some are rich, oaky, and buttery, while others are crisp, fruity, and bright. This Chardonnay flirts with both techniques, meeting somewhere in the middle. 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 intense tropical fruit and citrus flavors to develop. This wine is fermented and aged with French Oak but is not allowed to undergo malolactic fermentation. This process will retain the grape's natural fruitiness and produce a crisp, fruit-forward Chardonnay with hints of oak.

TASTING NOTES

Depending on how it is fermented, there are many different styles of Chardonnay ranging from light and crisp to creamy and buttery. Our 2022 Wooden Valley Chardonnay is the best of both worlds, with fifty percent stainless steel and fifty percent oak fermentation. This is a medium-bodied, dry white wine with a well-balanced, crisp mouthfeel. Aromas of banana, honeysuckle, cantaloupe, and dried apricot are the primary flavors on the nose. The first taste of this Chardonnay gives off zesty lemon rind, hazelnut, and Golden Delicious apple flavors with a hint of cantaloupe and lemon verbena. Our Chardonnay is an ideal pairing with any poultry dish, but Fettuccini Alfredo would be perfect when it comes to this wine.

BRAND

Wooden Valley

VARIETAL BLEND

100% Chardonnay

TECHNICAL DATA

Alcohol: 13.3%

pH: 3.5 **TA:** .52gms/100mls

RS: 0.069%

Cooperage: 50% French Oak/50% No Oak

Bottling Date: 4/14/2023

Cases Produced: 604

Release Date: 5/14/2022

VINEYARD SOURCE

Home Ranch Vineyard