



CHARDONNAY



GRAPE VARIETIES:

Chardonnay

GRADE:

13.5% vol

TYPE OF SOIL:

Gravelly Sandy Loam

COLOUR:

Golden yellow

AROMA:

Aromas of fresh red apple and citrus with hints of tropical fruit lead into flavors of pear and Meyer lemon.

PALATE:

Rocklin Ranch Chardonnay exudes bright fruit balanced with crisp acidity and just the right amount of creaminess.

KNOW THIS WINE BETTER

Our Chardonnay pairs well with dishes that have just a hint of richness, such as a Caesar salad with grilled chicken, a simple poached salmon drizzled with a buttery sauce, pastas with cream sauce, or even mild curries.

The grapes for our Chardonnay are grown on our estate vineyard located in the Arroyo Seco appellation of Monterey, a region with one of the coolest and longest growing seasons in the state. This micro-climate is noted for its moderate weather conditions and brisk afternoon winds and is ideal for cool-climate varietals. Evening coastal fogs in the spring and summer often linger until mid-morning the following day. This natural cooling effect slows photosynthesis and causes a unique lengthening of the growing season. These ideal growing conditions ensure intense fruit flavors and an ideal balance of acidity.