

LEESE - FITCH

CALIFORNIA

CHARDONNAY

2014



90pts.

THE TASTING PANEL
MARCH 2016

★★★★
EXCELLENT

RESTAURANT WINE
SEPTEMBER 2016

“Ripe cherries are the initial aromas pouring from the glass, the secondary notes of leather and grilled meat is sufficient to have us dive right into this melange of flavor.” - The Tasting Panel

“Round, full-bodied, ripely flavored, with a hint of oak character. Smooth, medium long finish.” - Restaurant Wine

WINEMAKER NOTES

The California grape harvest of 2014 was another excellent vintage for winemakers. A mild winter and spring caused an early bud break, however the overall length of the growing season was similar to past years, allowing for maximum ripeness and development of full and rich flavors. Shortly after the grapes were harvested, they were destemmed, crushed and pressed, then aged in 100% new French Oak for five months providing a rich palate with hints of vanilla. A small amount of French Colombard and Viognier were added to further the complexity of the wine while adding delicate aromas.

FOOD PAIRINGS

Versatile and food friendly, serve this Chardonnay with a variety of dishes such as a warm goat cheese and pair salad, shrimp scampi topped with a mango and papaya relish, or lemon and rosemary roasted chicken.

BLEND

95% Chardonnay, 3.5% French Colombard and 1.5% Viognier

APPELLATIONS

99% California and 1% Lodi

ANALYSIS

pH 3.42
TA 6.2 g/L
ALC 13.5%
RS 3.5 g/L

UPC

8 33302 00241 6

SRP

\$12

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