



LEESE - FITCH

CALIFORNIA
CHARDONNAY

2015

92pts.

THE TASTING PANEL
DECEMBER 2016

“Mmmm, scents of caramel apple, butter and lemon grass are demure and pleasing. The palate offers inspiring minerality while bright acidity accents a creaminess—aged for five months in French oak that balances out beautifully. With a hint of Viognier added in, pear tart and soft notes from a virtual herb and flower garden make for a refreshing and noteworthy white.”

WINEMAKER NOTES

The California grape harvest of 2015 was another exceptional vintage for winemakers. A mild winter and cool spring led to an early bud break and contributed to smaller grape clusters with concentrated 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 Viognier was blended in to further the complexity of the wine while adding delicate and intriguing aromas.

FOOD PAIRINGS

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

BLEND

97% Chardonnay, 2% Viognier, 1%
Dry White

APPELLATIONS

87% California, 10% Lodi, 2 % San
Joaquin County, 1% Stanislaus

ANALYSIS

pH 3.51
TA 6.3 g/L
ALC 13.5%
RS 3.0 g/L

UPC

8 33302 00241 6

SRP

\$12