

LEESE - FITCH

CALIFORNIA
CHARDONNAY

2015



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

TASTING NOTES

A rich golden hue in color, this medium-bodied Chardonnay shows enticing aromas of spiced applesauce and citrus. A rich palate showcases refreshing flavors of melon and soft vanilla leading to an exceptionally smooth and lengthy balanced finish.

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.