



LEESE - FITCH

CALIFORNIA
CHARDONNAY

2017

TASTING NOTES

The 2017 Leese-Fitch Chardonnay hails from fruit picked at both ends of the Lodi appellation. These blend gives the wine a core of cool climate fruit with essence of lemon, apple, and pear. The Clarksburg Viognier gives the blend some additional complexity with notes of apricot and tangerine, rounding out the mouthfeel.

WINEMAKER NOTES

This 2017 Leese-Fitch Chardonnay has the flavor and aroma of the California summer sun. It was a warm growing season with a few heat spells. This amplified the sugars in the fruit and sped up our processing to capture this wine in that perfect moment. This is characterized in the aroma of peeled red apple, pear skin, walnut, hints of apricot and orange blossom. The palate starts with lemon curd, grapefruit, and tangerine. The finish shows nuances of vanilla, Meyer lemon, honey, and delicate graham cracker.

BLEND

89% Chardonnay, 11% Viognier

APPELLATIONS

89% Lodi, 11% Clarksburg

ANALYSIS

pH 3.60
TA 6.0 g/L
ALC 13.5%
RS 4.0 g/L

UPC

8 33302 00241 6

SRP

\$12

FOOD PAIRINGS

This Chardonnay pairs perfectly with summer salads. Try peaches and toasted almonds with smoked chicken over spinach and a red wine vinaigrette, or shaved parmesan with diced ham and toasted corn over butter lettuce with a squeeze of fresh lemon and olive oil.