



DOMAINE
SONOMA

Chardonnay

The Domaine Sonoma Chardonnay is matured exclusively in chilled stainless steel tanks. The process let the essential crisp fruity character of the Chardonnay grape shine through in the finished wine: lightness, delicacy, fruitiness. The straight forward bright lemony character of Chardonnay is apparent clean, fresh, crisp.

2020 Chardonnay Sonoma County

Ninety percent of our 2020 Chardonnay is sourced right from our own backyard at the winery, with the remaining 10% from our neighboring growers. We are located in the warmer region of Russian River appellation on a western facing slope which provided maximum sun exposure to develop color and tannin structure. The wine is 100% Cabernet, with 80% from our hillside vineyard which provides tannin and structure, Aged 8 months in American Oak.



Tasting notes:

Citrus-lemon nose with suggestions of vanilla rich and supple on the palate; deep flavors derived from patient aging; long, smooth finish.

Appellation: **Sonoma**

Alcohol: **13%**

Total Acidity: **.74%**

Residual Sugar: **24.2**

PH: **3.21**

UPC: **0-83051-16001-5**

Size/Pack: **750ml/12**

