LAKE SONOMA WINERY **

Lake Sonoma Winery takes consumers on a sensory journey of discovery through the best Sonoma has to offer, as expressed through its most prestigious sub-appellations and the varietals for which they have come to be known.

2018

RUSSIAN RIVER VALLEY

CHARDONNAY

STORY

With grape-growing history dating back 150 years, the Russian River Valley was established as an American Viticultural Area in 1983 and is one of the world's most celebrated Chardonnay growing regions. Just miles from the Pacific Ocean, the Valley is cooled by Pacific Coast fog that rolls through the Petaluma Wind Gap. This cooling influence is balanced by sunny days, allowing for slow ripening with additional fruit maturity.

WINEMAKING

100% Chardonnay from the Russian River Valley, this wine was 45% barrel fermented (30% French oak and 15% neutral barrels) with the remainder in stainless steel. Aged for 12 months with 75% malolactic fermentation, this wine represents a delicate balance of steel and oak.

TASTING

Bright, fresh notes of pear, tropical fruit, lemon bar and freshly hewn oak appear on the nose. Flavors develop on the palate with white peach, Charentais melon, orange citrus and a vanilla finish.

Enjoy now and through 2022.

PAIRING

Pairs well with butter-seared scallops, grilled white meats and microgreens. Serve with creamy cheeses such as Brie and Camembert or enjoy with roasted butternut squash risotto.

Alcohol: 14.5%	Bottled: December 2019
pH: 3.53	Cases produced: 2663
TA: 6.6	Product ID: WPR18CHRR
RS: 1.2	UPC: 7 29188 94200 0

