

BUTTERCUP

CHARDONNAY

Named for the golden rows of wildflowers that ribbon our California hillside vineyards, Buttercup wines celebrate the inherent beauty in life's every day experiences. The smile of a stranger, a refreshing breeze, a glimpse of wildflowers dotting the landscape. Inspired by the small, but impressionable moments that enrich our every day, each Buttercup wine is crafted to enhance any occasion with a memorable, indulgent style punctuated by lush, rich and full flavors.

TASTING NOTES

This Chardonnay is 100% barrel fermented to create a rich wine exhibiting a classic profile of tropical fruit and Bosc pear alongside warm oak aromatics. The luscious palate suggests crème brûlée and buttered toast, and finishes with fresh acidity.

WINE SPECIFICATIONS

APPELLATION: California

VINEYARDS: Monterey, Paso Robles, Clarksburg

WINEMAKING: 100% barrel fermented, 100% malolactic fermentation. 7 months barrel aging in 60% American / 40% French oak

VINTAGE: 2018

ALCOHOL: 14.10%

TA: 0.56 g/100ml



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