

SMASHBERRY



CHARDONNAY

VINTAGE: 2019

BLEND: 95% Chardonnay
5% Viognier

APPELLATION: Paso Robles

ALCOHOL: 14.0%

pH: 3.50

TA: 4.58 g/L

FERMENTATION

100% Stainless Steel

CY3079 Yeast

AGING

100% Stainless Steel

AROMATICS

Golden delicious apple and white peach with hints of apricot, pineapple, and tangerine

PALATE

Echoes the aromas of the wine with a refreshingly juicy opening, leading to a silky mouth-feel and a well balanced acidity giving a prolonged finish

FOOD PAIRING

Hazelnut crusted pork chops with apple puree or halibut with brown butter

Nutritional Info. Available Upon Request

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