

91 POINTS

THE
tastingpanel
MAGAZINE

Jan/Feb 2022

SMASHBERRY



CHARDONNAY

VINTAGE: 2020

BLEND: 88% Chardonnay, 11% Viognier,
and 1% Malvasia Bianca

APPELLATION: Paso Robles

ALCOHOL: 14.5%

pH: 3.43

TA: 6.45 g/L

FERMENTATION

Directly pressed off skins for a six week fermentation

100% Stainless Steel

M2 Yeast

AGING

100% Stainless Steel

AROMATICS

Honeydew, apricot, and Golden Supreme apples
followed by white plums and guava with hints of
caramel and honey

PALATE

Juicy with a viscous, silky mouthfeel leading to a crisp
and spicy finish

FOOD PAIRING

Grilled chicken salad, Brie cheese or Butternut
squash ravioli

Nutritional Info. Available Upon Request

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