



VGS Chardonnay 2022 North Coast

A blend of 68% Bald Mountain Vineyard, Mount Veeder, Napa Valley & 32% Bacigalupi Vineyard, Russian River Valley, Sonoma Valley

These two cool vineyard sites produce a bright and zesty wine with vibrant acidity and laser-focused minerality.

Aromatically, this wine jumps from the glass onto your palate! It is a seductive wine with a great energy. Intoxicating and warm aromas of yellow peach, nectarines, apricot oil, almond croissants, cardamom spice and lime sorbet.

In the mouth, a wonderful and fresh acidity frame this solid Chardonnay making it a great wine for the cellar. The citrus once again takes its place at center stage in this rock-n-roll wine in the mouth. On the palate, it is rich and luscious without being heavy.

This wine is delicious now but will continue to mature and develop more complex flavors and aromas over the next 5-8 years in your cellar.

SPECIFICATIONS

Grapes: 100% Chardonnay

Aging: 40% in new French Oak Barrels, 30% Neutral Oak barrel, 30% in Concrete Egg Tank

Appellation: Legally...North Coast...

(but technically a blend from Mount Veeder & Russian River Valley)

Elevation: 200-2400 feet

Fermentation: Native Yeasts

Harvest Date: September 2022

Age ability: Now to 8 years

Cases Produced: 338 cases

Food Pairing Recommendations: Fried Chicken, Butter Poached Maine Lobster, Chef John Folses' Jambalaya, Shrimp & Grits (hungry yet?)

www.vgschateauptelle.com