

1850 WINE CELLARS

2020 Chardonnay
Jodar Vineyard
California

TASTING NOTES:

The color of California sunshine in a glass, with aromas of caramel green apple and popcorn. You may find flavors of apple and lemon in this opulent medium-full bodied Chardonnay with lingering hints of peach on the finish.

WINEMAKING NOTES:

In 2020, we pressed these perfectly ripe Chardonnay grapes when they reached the winery early in the morning. The juice was barrel fermented in long toasted American oak barrels for a perfectly integrated oak profile in the finished wine. After fermentation completed, we left the wine on the lees in barrel, stirring the lees back in at least once per month as the wine aged.

AGING:

Aged for 9 months in 80% new American Oak.

FOOD PAIRING:

For your cheese boards, soft aged cheeses with apple slices tend to pair well with Chardonnay. Butternut squash soup or roasted winter squash are perfect fall pairings! For a light and fresh pairing, we recommend tasting this wine with a shaved fennel and citrus salad with cranberry vinaigrette and arugula. For a richer pairing, the sweetness of corn chowder tends to play perfectly with the flavors of Chardonnay. Fleshy white fish like halibut, crab cakes, clam linguini, or even pork tenderloin with apples all are great choices to pair with this wine.



100% CHARDONNAY

13% ALCOHOL

128 CASES PRODUCED

\$30 /BOTTLE