

SERENE HILLS

ESTATE WINERY

2023 CHARDONNAY

california

TASTING NOTES:

This California Chardonnay dazzles with its vibrant pale yellow to golden hue, reflecting its balanced aging. On the palate, it offers a rich and creamy texture, harmoniously balanced with bright acidity that enhances its juicy tropical pineapple, mango, and zesty lemon flavors, complemented by hints of vanilla, baking spices, and toasted oak. Subtle buttery nuances and notes of honey and dried fruit emerge from the aging process. The wine's fresh acidity and smooth, rich texture make it remarkably versatile, perfect for pairing with a variety of foods or enjoying on its own.

FOOD PAIRING:

Pair with fresh seafood, roasted chicken, or creamy pasta dishes to highlight its rich texture and bright acidity. It also complements light cheeses and vegetable-based dishes, enhancing the flavors of both the wine and the food.

APPELLATION:

California

COMPOSITION:

100% Chardonnay

WINEMAKING:

Stainless Steel tank fermented with a full secondary (ML) fermentation

ALCOHOL:

14.5%

AWARDS:

Coming Soon

