

KEEPER

chardonnay



TASTING NOTES:

Keeper Chardonnay dazzles with a vibrant, pale yellow to golden hue, reflecting its balanced aging. Flavors of tropical pineapple, mango, zesty lemon, and peach unfold with layers of vanilla, baking spices, and toasty oak. Its bright acidity and rich, creamy texture lead to a long, smooth finish

APPELLATION:

California's moderate climate and diverse terroir create numerous distinct AVAs. Known for its abundant sunshine and extended growing season, the state is a premier winemaking region. Nearly 100 American Viticultural Areas (AVAs) span over half a million vineyard acres, supporting a wide range of varieties.

AROMAS:

Aromas of tropical pineapple, fresh lemon, and ripe stone fruit are complemented by hints of vanilla custard, toasted oak, and subtle buttery nuances. Aging adds notes of honey and dried fruit.

FLAVORS:

On the palate, Keeper Chardonnay offers a rich and creamy texture, harmoniously balanced with bright acidity that elevates its juicy fruit flavors. The wine's freshness and versatility make it suitable for a wide range of foods or to be enjoyed on its own.

FOOD PAIRINGS:

Pairs well with poached salmon, buttery lobster, crab cakes, seared scallops, roast chicken, creamy pasta dishes, and soft cheeses. It also complements creamy vegetarian dishes or roasted vegetables.

PRODUCTION NOTES:

VINTAGE	2023
APPELLATION	California
BLEND	Chardonnay 90.5%, Viognier 6.3% and Chenin Blanc 3.2%
ABV	14.5%

