

STEPHEN VINCENT

CHARDONNAY
CALIFORNIA
2016

The name of our winemaker, Robert Goyette, is synonymous with Chardonnay, having been the founder of one of the most iconic brands known, La Crema. With the 2016 vintage, Robert continues making Chardonnay in that same style he pioneered several decades ago. Sourcing his fruit from a number of great California vineyards, Robert utilizes a combination of stainless steel, new, and neutral oak barrels while employing a number of traditional techniques such as allowing a percentage of his wines to undergo secondary fermentation as well as sur-lies aging to add a creamy, sweet texture to this wine. As always, he focuses his efforts in trying to maintain the integrity of the aromatics of the fruit which he believes is integral in creating a wine that offers more to the consumer than typical Chardonnays. Not only a food wine, it is also superb paired with nothing more than the glass it is served in. Enjoy.

WINEMAKER NOTES

Fragrant aromas of apples and pears with a hint of pretty toasted oak. Rich and round flavors of stone fruits on the forepalate followed by orange, meyer lemon, and a touch of pineapple. This is a lush and layered wine with enough acidity to pair with the richest of foods, yet yummy enough to sip on its own.

Pair with roast chicken, fish tacos, and fettucine alfredo.

VARIETAL 100% Chardonnay

APPELLATION 100% California (Monterey, Edna Valley, Lodi)

ALCOHOL 13.5%

PH 3.49

TA 0.68 g/100ml

AGING 25% New French and American, balance stainless steel



Robert Goyette
WINEMAKER