

Chardonnay

“Chardonnays are very versatile wines...they’re just very pleasing to the palate.” – Craig Reed, Martin and Weyrich Winery

BACKGROUND

- White grape from Burgundy, France.
- Most widely grown wine grape in California.
- Grown worldwide, especially France, Australia, Chile, New Zealand.
- Produces wines in a wide range of styles.

AROMAS and FLAVORS

- Apple, pear, lemon, lychee.
- Melon, apricot, peach.
- Butter, cream.
- Vanilla, toasted oak.

STYLES and BLENDS

- When aged only in stainless steel, bright fruit flavors and acidity.
- When aged in oak barrels, notes of vanilla and toasted oak.
- When put through malolactic fermentation, creamy and buttery character.
- Usually a varietal wine, but sometimes blended.
- One of the grapes used to make traditional Champagne.

SUGGESTED PAIRINGS

- Chicken, fish and seafood.
- Creamy or buttery pasta dishes.
- Salads, light appetizers, raw oysters.