



Sea Sun

2021 CHARDONNAY | CALIFORNIA

Nose: Lemon curd and a dollop of honey, with a tropical trace of banana and the clean scent of freshly cut hay.

Palate: Orange zest, brioche, a hint of honey, fresh floral notes and bright natural acidity.

Vineyards: Sourced from premier coastal regions of California. Exact sourcing shifts vintage to vintage, allowing flexibility each year. This vintage comes from Monterey, Solano and San Benito Counties.

Style differentiator: Your go-to Chardonnay – both rich and vibrant. A wine that suits a wide range of palates, with refreshing citrus, bright minerality and lively natural acidity.

Aging: A mix of old and new French oak barrels adds roundness, while another portion is aged in stainless steel, lending crispness.

Suggested food pairings from winemaker Charlie Wagner: Creamy spinach dip, lobster with lemon butter or sushi.

“We cherry-picked California growing regions with ample sun and coastal weather to build a layered Chardonnay. The way we grow and harvest grapes in each of these places is different based on the individual qualities each has to offer.”

- Charlie Wagner, owner and winemaker