





**Palate:** Entry is a perfect balance of creaminess and natural acidity – giving this wine both a soft texture and a backbone. Flavors of stone fruit, apricot, and citrus echo the nose. A hint of bright minerality.

**Vineyards:** Sourced from premier coastal regions of California. Exact sourcing shifts vintage to vintage, allowing flexibility each year.

**Style differentiator:** Your go-to Chardonnay – both rich and vibrant. 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, lemon shrimp pasta and burrata toast.

"We cherry-pick California growing regions with ample sun and coastal weather to build a layered Chardonnay. The way we grow and harvest grapes is different in each place, based on its unique qualities."

- Charlie Wagner, owner and winemaker

