



Domaine Sonoma Chardonnay



Varietal: 100 % Chardonnay

Appellation: Sonoma County

Ph: 3.21

Alcohol %: 13

Sugar: 24.2 g/lt

Production:

Total Acidity: .74 g/lt

Tasting Notes: Citrus-lemon nose with suggestions of vanilla rich and supple on the palate; deep flavors derived from patient aging, long, smooth finish.

Winemaking:

Matured exclusively in chilled stainless steel tanks. The process let the essential crisp fruity character of the Chardonnay grape shine through in the finished wine: lightness, delicacy, fruitness. The straight forward bright lemony character of Chardonnay is apparent clean, fresh, crisp

Food Pairing:

Mild, buttery or creamy dishes. Meaty fish (halibut, cod) and shellfish (lobster, shrimp, crab, scallops.) Also with subtly flavored, simply seasoned poultry and pork dishes.



Accolades

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