



Forest Ville Chardonnay



Varietal: Chardonnay, French
Colombard, Sauvignon Blanc, Mixed
Varietals

Practice:

Elevation:

Dry Extract:

Appellation: California

Production:

Alcohol: 12.5%

Acidity: 5.5 – 6.5 g/L

Residual Sugar:

pH Level: 3.35 – 3.45

Tasting Notes:

This wine has intense aromas of vanilla, apple, pear and some hints of floral and citrus. A crisp clean wine that ends in a smooth and crisp finish that is perfect for any occasion.

Aging:

Winemaking:

Food Pairing:

Pair this with white fish dishes, roasted herb chicken or pork. Best served chilled.

Accolades:

2016 New World International Wine Competition – 92 Points