



# Sentall Chardonnay



**Varietal:** 100% Chardonnay

**Elevation:**

**Practice:**

**Dry Extract:**

**Appellation:** Napa Valley

**Production:** 777 cases

**Alcohol:** 13.9%

**Acidity:**

**Residual Sugar:**

**pH Level:**



**Tasting Notes:**

Inviting aromas of fresh lemon, melon, apple and pear with vanilla notes fill the nose. On the palate, rich flavors of crisp lemon, melon and green apple with layers of sweet vanilla and nutmeg spice provided by the generous oak.

**Aging:**

10 months in 15% new French oak

**Winemaking:**

The wine is aged in a mix of new and used French oak barrels but does not undergo malolactic fermentation as we look to preserve the fresh and fruitful varietal characteristic of the Chardonnay grape.

**Food Pairing:**

Goat Cheese Empanadas, Crab Salad, Butternut Squash and Parmesan Risotto.

**Accolades:**