

CHASING LIONS

CHARDONNAY

I grew up in a multi generational farming family. In 1974 at the age of five, I began to follow my grandfather every day on the family farm as he tended to his ranch. Over the years he taught me a lot about farming but more importantly about life. Then one day in my late teens, he told me it was time to get of the ranch and “go chase lions.”

I never asked him what he meant by that, because something inside me already knew. It’s been over 20 years now since he passed and I have been chasing lions ever since.

It’s been 11 years since the introduction of the Chasing Lions brand: the first vintage was the 2006 Cabernet Sauvignon which was well-received for excellent quality at the price. Since then, Chasing Lions has gained popularity and brand loyalty and several accounts approached Chris and Elijah with a suggestion to expand the varietal offerings. Hence, the inaugural vintage of Chasing Lions Chardonnay was produced in 2016.

This Chard has flavors of melon, citrus fruit, apples and a slight bit of tropical fruit with crisp, refreshing acidity.

This is your weekday wine to quaff or enjoy with fish, shellfish, veggies, salads, chicken and pasta.

Technical information

Vintage: 2017

Appellation: California

Vineyard Locations: Lodi

98% Chardonnay, 2% Sauvignon Blanc.

Six months in used American and French oak barrels.

ALC 13.5%

TA .5.2 g/L

RS .56 g/L

PH 3.63

Vineyard information



Lodi Appellation: Lodi has a Mediterranean climate with warm days and cool nights. The soil, unlike many other appellations, varies within the AVA, though in most places it is a deep loam that occasionally is covered with large rocks, like the French region of Chateauneuf du Pape

