

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.

Most wines they produce are blends and this wine is no different with the exception that is a blend of the same variety from two locations: The Chardonnay found in Monterey has flavors of melon, citrus fruit, apples and a slight bit of tropical fruit and the juice from Lodi lends the 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 Chateaufneuf du Pape

