

CHASING LIONS

CHARDONNAY

Growing up on a farm, at the age of five, I began to follow my grandfather around as he tended to his daily chores. Over the years he taught me a lot about farming but also about life. When I was old enough, he told me it was time to get off the farm and “go chase lions.” I never asked him what he meant, but I think even then, I knew. It’s been many years since he passed but I am still chasing lions.

We continue to strive to bring you a Cabernet Sauvignon that tastes exactly as you’d expect year in and year out. Our attention to vineyard location provides us the perfect blend of ripe fruit and herbaceous spices that compliment many cuisines and keeps delivering every vintage perfectly.

Vintner’s Note: This Chardonnay has flavors of melon, citrus fruit, apples and a slight bit of tropical fruit with crisp, refreshing acidity.

Pairings: This is your everyday white wine to quaff or enjoy on its own or with fish, veggies, salad, chicken or pasta.

Technical information

Vintage: 2020

Appellation: California

Vineyard Sites: Lodi & Monterey

Aging: 3 months, American & French oak

Alcohol: 13.3%

TA: 4.8

pH: 3.46

RS: .64



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.

Monterey Appellation: The largest of all American Viticultural Areas, the Monterey AVA runs from the Monterey Bay to the border with Paso Robles. It is one of the most diverse in terms of climatic make-up and types of grapes grown. The most important factor for all farmers in the appellation is their location in relation to the chilly waters of the Pacific Ocean.

