

VINTED AND BOTTLED BY
BREAD & BUTTER
NAPA, CALIFORNIA

2015 CHARDONNAY

NOSE

This Chardonnay opens delicately with rich notes of vanilla bean and almond husk, which is reminiscent of a decadent crème brûlée. The creamy custard notes are balanced by a soft minerality and a hint of tropical fruit.

MOUTH

Those creamy notes continue to your palate where they are joined with a light woodiness from the oak. Just like that first bite of brûlée, this wine lingers into a long, creamy finish.

PAIRINGS

Any seafood dish that features butter or brown butter sauce... baked chicken, creamy pastas or soups, squash and winter vegetables.

OAK American and French oak

BUTTER 100% Malolactic Fermentation

VARIETAL BREAKDOWN 100% Chardonnay

ALCOHOL 13.5%

TA 6.2 g/L

pH 3.8



The refined elegance of Bread & Butter wines showcase the celebrated and diverse terroirs of our prized California vineyards. From the morning mists of the Pacific, to the fog that rolls in over the hills and the sun drenched vines over rocky soils, our Chardonnay and Pinot Noir vineyards benefit from the ideal and natural cool climate for these delicate varieties.

