

BREAD & BUTTER

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 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 bright acidity and well integrated oak that leads 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.

VINTAGE 2018

APPELLATION California

VARIETAL Chardonnay

OAK TREATMENT American and French oak

FERMENTATION Partial Malolactic Fermentation

ALCOHOL 13.5%

SRP \$15.99



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 vineyards benefit from the ideal and natural cool climate for these classic varietals.

good together

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