





APPELLATION California

VARIETAL 100% Chardonnay

AGING

6 months in 30% French Oak

ALCOHOL 13.5%

ACIDITY 5.2 g/L

pH 3.55

PRODUCTION

2.500 cases



TASTING NOTES

Coming from the Monterey County AVA, aromas of juicy apricot, peach and melon combine with rich notes of warm chestnuts and toffee. With its balanced acidity, this Chardonnay is refreshing, rich, well rounded and smooth. The long finish will leave you wanting more.

FOOD PAIRING

Well-rounded and smooth, this Chardonnay will pair beautifully with menus all year round. It is especially enjoyable with light salads, seafood, chicken and soft cheeses.

ABOUT WHIPLASH

Like the powerful horse for which they are named, Whiplash wines are commanding and elegant. Our California wines celebrate the unbridled spirit of this horse and pay homage to the invaluable horses that settled the once untamed American West. Sourced from fine California growing sites, Whiplash wines are true to the character of their varietal, approachable and balanced. In 2018, our Winemaker Linda Trotta was named the North Bay Business Journal's Napa Valley Winemaker of the Year.

