

THE ICON ROCK

Signature CHARDONNAY

GRAPE VARIETAL 100% Chardonnay

VINEYARDS From select vineyards located in Uco Valley at 3,346 ft.

PROCESS Manual harvesting. Maceration occurs in a closed press for 4 hours at 47 °F. Alcoholic fermentation at 61 °F in French oak casks and barrels. Sur lies contact for 6 months.

TASTING NOTES This chardonnay has aromas of lemon zest and almond intermingle with a dry, medium-bodied palate, culminating in delicate hints of nectarines and marzipan.

DRINKING TEMPERATURE 50 °F – 54 °F

ALCOHOL 13%

ACCOLADES 92 pts, James Suckling, v2023

91 pts, Vinous, v2023



Nestled amidst the majestic Andes Mountains, the Uco Valley in Mendoza, Argentina, is considered a premier wine region. A tapestry of contrasting terrains, the valley boasts stony soils in the west and fine, deep soils in the lower parts, crafted by the forces of river and wind.

