BREAD & BUTTER

chardonnay

BUTTERY, LUSH, BALANCED.

TASTE & STYLE

A rich and memorable Chardonnay with creamy notes of vanilla bean, almond and a touch of tropical fruit. Balanced acidity and savory oak lead to a long, smooth finish.

GOES WELL WITH...

Winter vegetables, roasted meats/seafood, rich sauces.

GOES ESPECIALLY WELL WITH...

Creamy pastas, winter vegetables and shamelessly binge watching your favorite TV show.

LEAVE THE WINEMAKING TO US...

Our goal is to make a simply enjoyable Buttery Chardonnay from California. We carefully source this Chardonnay from regions with warm days to enhance the ripe fruit notes and cool nights to maintain acidity. Malolactic fermentation creates a buttery, creamy taste balanced with fruit and spice. French and American oak enhance the spice and toast notes.

VINTAGE 2022

APPELLATION California

VARIETAL Chardonnav

OAK TREATMENT American and French oak

FERMENTATION Partial Malolactic Fermentation

ALCOHOL 13.5%



6x Hot Brand Award Winner (Impact Magazine, 2018-2023)

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At Bread & Butter, we believe good things shouldn't be complicated. Good things should just be Good. Honest. Simple. And the same goes for our wine.

We make good, honest, delicious wines meant to be simply enjoyed.

We know that a good bottle of wine is an easy, thoughtful thing in a world that's usually neither. So, if life doesn't suddenly get easier (and it won't), we are here to help you. All you need to do is pour a glass, sit down, and don't overthink it.

As our Award-Winning Veteran Winemaker Linda Trotta says, "A good wine is a wine you like." It's time to leave the complexity to us and cheers with our classically-styled wines.

BREADANDBUTTERWINES.COM 📑 💿



