

# BREAD & BUTTER

## chardonnay

|          |        |
|----------|--------|
| BODY     | ●●●●●● |
| ACIDITY  | ●●●○●○ |
| CREAMY   | ●●●●●● |
| OAK      | ●●●●●● |
| CITRUS   | ●●○●○● |
| TROPICAL | ●●●●○● |

**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** 2024

**APPELLATION** California

**OAK TREATMENT** French oak, 40 % new

**FERMENTATION** Partial Malolactic Fermentation

**ALCOHOL** 13.5%

**ACCOLADE** 90 Points, Decanter, v2022

**6x Hot Brand Award Winner** (Impact Magazine, 2018-2023)  
**Impact's Blue Chip Award 2x Recipient** (10+ consecutive years of growth)

## BREAD & BUTTER

DON'T OVERTHINK IT.

At Bread & Butter, we believe good things shouldn't be complicated. That's why our wines are **expertly made** to be **simply enjoyed**. 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 classic, everyday wines.

BREADANDBUTTERWINES.COM  

