

HOUSE OF BROWN

California

2018 Chardonnay

Technical

Composition: • 95% Chardonnay
• 5% Vermentino
• Small amounts of naturally occurring & added sulfites — nothing else.

Appellation: Lodi CA (Cosumnes River)

Alc. by vol.: 13.5%

Production: • 100% stainless steel fermentation & aging
• Vegan friendly
• Certified sustainable per “Lodi Rules”

Sensory

Eye: Crystal clear pale golden lemon quartz.

Nose: Pineapple, starfruit, and guava with secondary notes of flowering star jasmine, orange blossoms, and traces of honeysuckle, lemon verbena, and meringue.

Palate: Light, crisp, elegant, and juicy with a bright yet round mouthfeel.

Pairing inspirations: Crab cakes, grilled oysters, seafood carpaccio, corndogs, truffle fries, mac and cheese.

In short: An easy drinking anytime, anywhere wine, always in season.