

BIANCHI

2019 RESERVE CHARDONNAY

Bianchi Winery Reserve Chardonnay is a luxurious, fully oaked expression of the varietal composed of top shelf, single vineyard fruit out of Santa Barbara County. Silky and golden yellow, this 2019 vintage goes through primary fermentation in the barrel, and we use sur lie aging (stirring bi-weekly) to achieve maximum amounts of aromatics and body. Resting for 10 months in 100% New French oak François Ferrer barrels enhances the nutty qualities in the wine and supplies us with the creamy texture and buttery flavors that exude lush, overripe core fruit, baked apple pie and toasty almonds.

VINEYARD

“El Camino Vineyard”, where our premium Chardonnay grapes are grown, is situated in the cool, coastal landscape of Santa Barbara County. Located in the Los Alamos sub-region, El Camino Vineyard is known for producing exceptional Burgundian inspired wines with a distinct freshness and delicate minerality. Clone 76, which was used exclusively in this wine, enhances these qualities and provides balance and loads of aromatics. This highly regarded Burgundian Chardonnay clone flourishes in the maritime climate of Santa Barbara, and provides us with a product that is rich and full-bodied, intensely flavored and has a relatively low crop-yield. The soil here is quite sandy, so heat is retained and water is well drained, adding a great deal of aromatics to the final product.

TASTING & PAIRING

Appearance: Pale Yellow

Aroma: Aromatic, floral, baking spice, citrus, baked apple, stone fruit, butter, toast, slight minerality. Concentrated varietal character with luxurious toasted oak
Flavor: Dry, medium-bodied, baking spices, green apple, butter & toast. Long finish with notes of crème brûlée.

Our 2019 Reserve Chardonnay shines from the glass with a pale yellow color, and fills the room with complex aromatics. Scents of white flowers, baked apple pie, stone fruit and buttered toast all blend together in a bouquet wrapped in luxurious toasted oak. This dry, medium-bodied beauty boasts flavors of granny smith apple, stone fruits and baking spices, with a slight minerality and a long finish with hints of crème brûlée.



Varietal: 100% Chardonnay
Aging: 100% New French Oak, 10 months
Clone: Clone 76 (100%)
Vineyard: El Camino Vineyard
Appellation: Santa Barbara County, Los Alamos sub-region
R/S: 0.03
Acidity: pH 3.4 | 0.60 TA
ABV: 14.8%
Production: 107 cases
Harvest Date: 10/16/19
Bottling Date: 09/01/20



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