

SHADOW RIDGE

2018 CHARDONNAY



Shadow Ridge wines are harvested with care from meticulous and well-renowned growers in the sunny, Central Coast of California and vinified with love by winemaker Chris Stanton at Bianchi Winery in Paso Robles. Each year, the perfect blend is chosen for these bright, flavorful and pleasantly approachable wines.

Vintage

Our 2018 Shadow Ridge Chardonnay is a rich, mouth-filling, fruit-forward wine perfect for any occasion. Every wine is treated as a blend by our winemaker, even though this vintage varietal makeup is 100% Chardonnay and all the grapes are grown in Lodi, California. Very different batches of crisp, snappy and fruit forward Chardonnay are expertly blended with our rich, toasty and buttery Chardonnay expression to make a very interesting and well balanced cuvée. With style representation on both ends of the varietal spectrum, there is something to love in this wine for every palate.

Tasting & Pairing

This fruit-forward expression is bursting with flavors of green apples, fig, and citrus with some upfront acidity to make a crisp and refreshing wine. Subtle layers of butter, caramel, vanilla and nutmeg counteract that initial zippy taste to create a pleasant and luxurious finish. This is a perfect wine that will delight on any occasion.

Perfect pairings with Shadow Ridge Chardonnay include delicate, grilled fish, oven-roasted chicken, creamy linguine with clams, or freshly caught butter-poached lobster! For casual occasions, we find this wine is most often paired with a porch swing or your favorite beach chair.

Technical Notes

Varietal Composition: 100% Chardonnay

Appellation: Lodi AVA

Residual Sugar: 0.20

Acidity: 0.68 grams/100ml TA

pH: 3.50

Barrel Aging: 11 months in seasoned oak

Finished Alcohol: 14.4% ABV