



# SHADOW RIDGE

## Chardonnay

### Winemaker

Chris Stanton

### Vintage

This Shadow Ridge bottling is a mouth-filling, fruit-forward Chardonnay with flavors green apple, fig, and citrus flavors with some upfront acidity for a crisp wine. Couple that with subtle layers of butter, caramel and oak spice (vanilla/nutmeg) on the finish. The result, a very well balanced Chardonnay that will work for any occasion.

### Food Pairings

This wine pairs well with white fishes, shellfish and chicken, and stands up well with the creamier sauces. Often paired with a porch swing or beach chair.

### Technical Notes

Varietal Composition:	100% Chardonnay
Appellation:	100% California
Residual Sugar:	0.2%
Acidity:	6.0 grams/Liter, pH 3.57
Aging:	A mix of 9 months in seasoned French oak barrels as well as Stainless Steel tanks.
Finished Alcohol:	13.4% by volume

