



CANYON OAKS

CHARDONNAY
CALIFORNIA

For more than two decades, Canyon Oaks has produced deliciously ripe, quintessentially California-styled varietal wines drawn from the finest vineyards in the state's top growing regions. Our name is inspired by the dramatic Arroyo Seco Canyon, where our flagship vineyards are located, and by the majestic oak trees on our property, a symbol of vigor and resilience. As early wine pioneers in the region, we pay tribute to our roots with Canyon Oaks wines by honoring time-honored practices in the vineyards and winery, combined with an inventive approach to winemaking.

WINEMAKING APPROACH

Our winemaking team, led by Christophe "Cris" LeGrandjacques, selects the highest quality lots of wines that best exemplify characteristic California Chardonnay varietal grape flavors. These lots are then artfully blended into a final cuvée to create the signature Canyon Oak wine style from vintage to vintage.

Appellation: 100% California

WINEMAKING

After harvest, the grapes were gently pressed and fermented in stainless steel under temperature-controlled conditions to preserve the crispness and ripe fruit flavors. The wine went through a secondary malolactic fermentation for creaminess and then was oak aged sur lie for additional complexity and toastiness.

The wine was gently filtered and fined prior to bottling.

WINEMAKER'S NOTES

Canyon Oaks Chardonnay explodes on the palate with tropical & citrus flavors framed by toasty vanilla, subtle creamy oak notes, and a crisp finish. This wine is a perfect pairing with grilled chicken and fish dishes.