



AMBERVALE
R E S E R V E
2020
CHARDONNAY

A TASTE OF CALIFORNIA SUNSHINE

As the sun rises over our valley vineyards, the vines are bathed in nourishing amber rays of light, ripening the grapes to full complexity. The result is a lusciously textured Chardonnay that captures the richness and vibrancy of California sunshine.

WINEMAKING APPROACH

Our winemaking team, led by Christophe “Cris” Legrandjacques, selects grapes from vineyards that best display rich, classic California Chardonnay grape characteristics. The grapes are kept in separate lots during the winemaking process and then blended to create our signature big and rich style of Chardonnay.

WINEMAKING

After harvest, the grapes are gently pressed and fermented in stainless steel under temperature-controlled conditions to preserve the crispness and ripe fruit flavors. The wine goes through a secondary malolactic fermentation for buttery richness and is then oak-aged sur lie, adding creamy complexity and oaky toastiness. The wine is then gently filtered and fined prior to bottling.

TECHNICAL INFORMATION:

Winemaker: Christophe “Cris” Legrandjacques
Appellation: 100% California
Alc. By Vol. 13.5%, TA5.4, pH 3.38

WINEMAKER’S NOTES

Luscious notes of ripe apple and citrus on the palate are framed by oaky vanilla notes with a rich, buttery finish.

This wine is a pleasure to sip on its own or paired with dishes ranging from grilled fish and chicken to seafood and roasted vegetables.

