

PENNYWISE



2008 Chardonnay

Notes

Our first vintage of Pennywise Chardonnay is a golden beauty with aromas of honeysuckle, fresh orchard peaches, mandarin orange, and jasmine. This blend was crafted to be a succulent, tropical Chardonnay with flavors of mango, nectarine, and Asian pear with bright citrus acids and rich integrated French Oak. This wine would be a crowd pleaser on its own.

This blend was assembled from some of our best 2008 Chardonnay lots, mainly from Clarksburg. Clarksburg is a wonderful growing district for white wines, due to the cooling ability of the Sacramento Delta. The cool night air helps set natural acidity in wine. We harvest our Clarksburg Chardonnay from 5 different vineyards with a majority of the fruit coming from a vineyard just south of Clarksburg city. This vintage gave us fruit with nice tropical flavors and crisp acidity. For this blend, we decided to take it even further on the tropical route by adding rich Viognier from a vineyard 100 miles southwest of Clarksburg in the River Junction growing district. The combination of these wines with good vanilla oak comes together in a complex and refreshing glass of Chardonnay.

Pairings

This wine would pair wonderfully with tropical or pan-asian cuisine. Pair this wine with grilled salmon over mango salsa, jasmine rice and bok choy, pot stickers with an edamame salad and soy vinaigrette, or grilled shrimp with a pineapple salsa alongside a cold Asian noodle salad on a hot summer night.

VARIETAL

85% Chardonnay, 14% Viognier, 1% Chenin Blanc

APPELLATION

California, 82% Clarksburg, 14% River Junction, 3% Paso Robles, 1% Monterey

ALCOHOL

13.5%

PH

3.53

TA

0.55 g/100mL

UPC

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