

HOUSE OF BROWN

Chardonnay 2022

Crisp, lean & luscious

Composition:

- 85% Chardonnay
- 15% Chenin Blanc

Appellation:

Lodi CA (Cosumnes River)

Alcohol by vol.:

13.5%

Production:

- Regeneratively farmed
- Certified sustainable per “Lodi Rules”
- Fermented in 100% stainless steel, 3 mos. sur lie
- Vegan-friendly

Eye:

Canary yellow diamond core, flaxen rim.

Nose:

Night blooming jasmine, tropical guava, starfruit, lychee, key lime, stone fruit undertones.

Palate:

Juicy yet zesty, lythe and bright with silky, creamy texture. Medium body, lingering finish, hints of honeydew melon, limestone dust, and saline.

Pairing inspirations:

Oysters, crabcakes, lobster rolls, classic roast chicken, quiche.

