

ACOYA CHARDONNAY



VARIETAL COMPOSITION: 100% CHARDONNAY

APPELLATION: CALIFORNIA

VINIFICATION:

GRAPES WERE HARVESTED IN LATE AUGUST. FERMENTED IN STAINLESS STEEL TANKS AND THEN AGED IN FRENCH AND AMERICAN OAK FOR THREE MONTHS.

TASTING NOTES:

THE ACOYA 2022 CALIFORNIA CHARDONNAY HAS AROMAS OF MELON, APPLE CITRUS COMBINED WITH A SUBTLE OAK NOTE. ON THE PALATE, THE WINE HAS GREAT BALANCE AND ACIDITY. CRAFTED IN CALIFORNIA THIS WINE IS GREAT TO ENJOY WITH FAMILY AND FRIENDS EVERY DAY. IDEAL TO PAIR WITH LIGHTER PROTEINS LIKE GRILLED FISH OR ROASTED CHICKEN. ALSO GREAT TO PAIR WITH ANY SEAFOOD PASTA DISH.

WINEMAKERS: HOSSEIN NAMDAR &
ROBERT GOYETTE