

PARS SONOMA COUNTY CHARDONNAY 2021



WINEMAKING PROCESS:

GRAPES ARE HARVESTED DURING THE MONTH OF AUGUST. THEY ARE LATER FERMENTED IN STAINLESS STEEL AND THEN AGED FOR SIX MONTHS IN 50% AMERICAN AND 50% FRENCH OAK.

VINEYARD LOCATION: SONOMA COUNTY,
CALIFORNIA

VARIETAL COMPOSITION: 100%
CHARDONNAY

TASTING NOTES:

ON THE NOSE IT HAS NOTES OF RIPE PEACHES, CITRUS FRUITS, AND APPLE. THERE IS A HINT OF TOAST AND BUTTER FROM THE OAK AGEING. ON THE PALATE IT IS RICH AND CREAMY WITH VERY GOOD ACIDITY AND A LONG FINISH. GREAT WINE TO PAIR WITH SEAFOOD OR LIGHT PASTA DISHES.

WINEMAKERS: HOSSEIN NAMDAR &
ROBERT GOYETTE