



WINDSOR

VINEYARDS

2016 CHARDONNAY

Russian River Valley, Platinum Series

TASTING NOTES

This fruity-floral wine spent nine months in French oak, about a third of it new. The oak is well-incorporated and doesn't overtake the wine, allowing medium-bodied layers of stone fruit and apple to rise to the forefront, finishing savory with a sense of dried herbs.

VINEYARD & VINTAGE

If there was only one word you could use to describe the key influence on the regional growing conditions in the Russian River Valley, it would certainly be “fog.” The vines soak up the afternoon sun, which brings the grapes along, gradually, toward maturity. They spend their mornings and evenings under a cool veil of coastal fog, which rolls in from the Pacific Ocean, just a few miles away. The persistent daily fog keeps the natural acidity bright and extends the growing season, often by as much as 15–20% over neighboring regions, giving the grapes the all-important hang-time they need to develop peak flavor maturity.

SERVE

Impress guests with this special pour your next holiday brunch or dinner. French in style with clean fruit and balanced acidity, it makes a great complement to braised chicken thighs or rosemary roast turkey.

PAIR

Seafood: Sautéed shellfish, grilled swordfish with herb butter, smoked salmon

Vegetable Dishes: Salad Niçoise, creamy quiche, corn salads

Poultry & Meats: Grilled chicken with lemon salsa, roast pork loin with apricot glaze

Pasta Dishes: Alfredo, Carbonara, cream and lemon-based pastas

WINE FACTS

Vintage: 2015

Varietal: 100% Chardonnay

Appellation: Russian River Valley

Alcohol: 14.5%

AWARDS & ACCOLADES

Sonoma County Harvest Fair: Gold & Best of Class

