



**Varietal Composition:**  
100% Chardonnay

**Appellation:**  
California

**Oak Aging:**  
9 months with French oak

**Total Acid:** 6.5g/L

**pH:** 3.55

**Residual Sugar:** 6g/L

**Alcohol:** 13.5%

# Notable:

## *California Chardonnay*

2015

Wine varietals, such as chardonnay, can vary widely in style and taste. Notable makes it easy for you to find the kind of wine you love by highlighting, on the front label, the flavor profile inside. All you have to do is follow the flavor notes to be confident you'll like the wine before you buy.



### Grape Sourcing

The grapes for our 2015 California chardonnay were grown in select California vineyards where warm, sunny days are followed by cool nights—perfect conditions for producing rich, full-bodied chardonnay.

### Vintage

The 2015 growing season started with an earlier-than-normal bud break across California. Winter rains recharged the fields and reservoirs, providing ample water for most of the growing season. The early bud break, along with short but intense hot spells that were followed by cooling periods, resulted in a longer growing season that allowed the grapes time to achieve color and flavor of the highest quality.

### Winemaking

The fruit for our 2015 chardonnay was fermented sur lie with French oak to encourage maximum flavor development. The wine also underwent malolactic fermentation to soften its acidity and enhance the smooth mouthfeel. The wine was aged for nine months with French oak (75% new), imparting toasty vanilla notes.

### Winemaker Notes

Bright golden in color, our 2015 California chardonnay opens with stone fruit and apple aromas. These are layered with baking spices and the essence of butter on a smooth palate of toasted vanilla oak, culminating in a vibrant finish. It's delicious paired with risotto, shrimp, and halibut.

OAKY  
&  
BUTTERY



FRUITY  
&  
CRISP