

# 2019 SHALLOW BAY CHARDONNAY

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## SONOMA COAST AVA, CALIFORNIA



### THE WINE:

100% Chardonnay from the Fort Campbell Vineyard on the West Sonoma Coast, approximately 5 miles inland from the cold Pacific Ocean. The pristine site has an ideal microclimate for growing Chardonnay with the cool, moist air from the Pacific Ocean that tempers the long, warm summer days. With an elevation of 1,000 feet above sea level this vineyard sits above the marine layer allowing for warm summer days with cool and crisp evenings and mornings. The calcium rich, sandstone based soil gives excellent drainage and provides mineral rich groundwater for the vines to tap into. The wine was fermented and aged in French oak barrels (25% new) for 12 months prior to bottling. There were 96 cases made from the 2019 vintage.

### TASTING NOTES:

**Color:** light straw gold

**Aromas:** baked apple, lemon meringue, saline minerals and hints of toast

**Flavor & Texture:** ripe citrus fruits are complemented with subtle minerals and whispers of vanilla

**Food Pairing:** grilled Pacific halibut with lemon, garlic, olive oil and fresh herbs

-DRINK NOW THROUGH 2025-