

CARELLO CHINETTI

CHARDONNAY

SONOMA COUNTY



OUR STORY

Vineyards are key to great wines. The cool-climate Sonoma County vineyards of Carello Chinetti are sustainably farmed and managed for optimum flavor, producing wines with bright fruit and balanced acidity. This exceptional Chardonnay has a beautiful mouthfeel that marries flavors of Meyer lemon and Bosc pear with elegant French oak.



APPELLATION: Sonoma County



VARIETAL: Chardonnay



ALCOHOL: 13.5%

TASTING NOTES

Delights with aromas of orange blossom and graham cracker with a lingering, smooth finish.

AROMAS: Citrus, white peach, vanilla, butter

FLAVORS: Meyer lemon, minerality, cinnamon, pears

FINISH: Creamy, toasted oak

WINEMAKING

Alison Crowe, Winemaker

The grapes are destemmed, pressed, then cold settled in stainless steel tanks before moving to barrels for fermentation. Aged separately in toasted oak, the wine completes malolactic fermentation, then is sur lie aged and stirred every two weeks until final blending, followed by bottling.

VINEYARDS: Rolling hills, sandy well-drained soil, certified sustainable

GRAPES: Non-GMO

DIETARY INFORMATION: Vegan, naturally gluten free

