2021 Pacificana® Chardonnay California, USA



Winemaker Notes

Pacificana® showcases classic California styles for the next generation of wine enthusiasts. It embodies the bold, pioneering spirit of the California landscape and those who call it home. 100% barrel fermented, then aged for 6 months in American oak barrels, this Chardonnay isn't the oak-bomb style of ten years ago. Instead, it strikes the perfect balance between richness and elegance. Our modern version of Cali Chard is bold and engaging, offering an unmistakable varietal signature that's perfect for pairing with your favorite home-cooked meals.

A happy planet produces great wine. That's why we teamed up with 1% for the Planet — an international organization that supports a network of eco-conscious businesses committed to donating one percent of their sales toward environmental causes. As a member, 1% of all our Pacificana® sales go toward benefitting and preserving the environment.



Winemaking

Barrel Fermented, Aged for 6 months in American Oak barrels

Technical Data		Tasting Notes	Food Pairings
TA	5.2	Mandarin orange	Fish
VA	0.85	Mango	Mexican
PH	3.68	Peach	Pasta w/ Cream
Alcohol	13.9%	Vanilla	Sauce
			Pizza



