



Consilience “Chardonnay”



Varietal: 85% Chardonnay, 10% Roussanne, 5% Sauvignon Blanc

Appellation: Santa Barbara County

Alcohol %: 14.4

Production: 973 cases

Vintage: 2013

pH: 3.36

T.A.: 0.79g/100 mL

R.S.: 0.17%

Tasting Notes

A medium body wine with stone fruit, citrus, and hints of smoke. Great wine for food pairing with a crisp minerality and bursts of lemon acidity on the finish.

Food Pairing: Pair with quinoa salad, mixed with shrimp, fresh cut bell peppers, cilantro, and lemon olive oil.

Accolades

Gold, 2015 San Francisco Chronicle Wine competition.

