

ClasSicO

Fine Wines & Spirits
-est. 2002

Dutcher Crossing Chardonnay “Stuhlmuller Vineyards”

Varietal: 100% Chardonnay

Location: Stuhlmuller Vineyards

ph: 3.51

Practice:

Production:

Appellation: Alexander Valley

Dry Extract: gr / liter

Alcohol %: 14.3%

Residual Sugar: 0.08 gr / liter

Acidity: 5.9 gr / liter

Tasting Notes. Classic Stuhlmuller aromas of ripe poached pears and baked golden apples in a sweet vanilla cream. There is a nice nutty almond butter character that blends in with touches of oak, white flowers, wet stone, and an herbaceous tone. When you taste the wine, you are presented with flavors of graham cracker, lemons, and lime tart. There is a good weight to the wine and a nice balance between that and its acidity that brings vibrancy and length.

Aging: 100% Barrel fermented with DV10 yeast. 11 months in barrel 25% new French Oak.

Food Pairing: Pair with fish tacos, you can have them with frilled fish, but my preference is Baja style, fried in a light crunchy batter.

Accolades



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