

ClaSSicO

Fine Wines & Spirits
-est. 2002

GIBBS

Chardonnay Napa Valley

Varietal: 100% Chardonnay

Practice:

Production: 810 cs

Appellation: Napa Valley

Dry Extract: gr / liter

Alcohol %: 14.4

Residual Sugar: gr / liter

Acidity: gr / liter

Tasting Notes: Delicate florals, a touch of toasted oak and hints of lemon zest on the nose. The body offers classic Napa depth, showing deliciously juicy pear, melon, stone fruits and just a touch of citrus that are complimented by fresh acidity on the mid-palate and finish.

Vinification: Gibbs Napa Valley Chardonnay dances a fine line between richness and restraint. Fermented in French oak and stirred on the lees for the first 16 weeks, the mouthfeel is round and lush up front with vibrant flavors showing on the mid palate and extending through the finish. A truly beautiful balance between classic Napa Valley opulence and modern winemaking clarity.

Aging: 6-8 months French oak | 20% new | 20% ML

Food Pairing: Butter-poached halibut, pan-seared scallops, lobster bisque, or grilled salmon. Roasted chicken with herbs or creamy chicken dishes.

Accolades

2023 **91 J Suckling**



3908 E Broadway Rd 100 Phoenix AZ 85040
p. 480 557 8466 f. 480 557 0556
www.classicowines.com