RECIPROCITY



CHARDONNAY

VINTAGE: 2022

APPELLATION: PASO ROBLES HIGHLANDS DISTRICT

VINEYARD: FRENCH CAMP VINEYARD

FERMENTATION:

FERMENTED WITH 25% NEW FRENCH OAK

GRAPES

100% CHARDONNAY

AGING

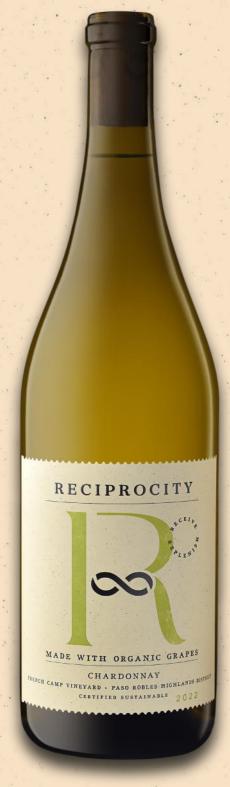
AGED FOR 10 MONTHS IN FRENCH OAK

WINEMAKER NOTES

THIS CHARDONNAY OFFERS A LOVELY TASTE AND SCENT. YOU'LL NOTICE HINTS OF VANIL-LA, BROWN SPICE, AND TOASTY NOTES IN ITS FLAVOR, IT HAS A SUBTLE TOUCH OF MELON, AND ON THE FINISH, THERE ARE DELICATE HINTS OF TANGERINE, LEMON CURD, VANILLA, AND TOAST.

FOOD PAIRING

DUNGENESS CRAB MAC AND CHEESE OR SAVOR-ING HERB-CRUSTED COD, THE WINE'S FLAVORS HARMONIZE BEAUTIFULLY WITH THESE DISHES.



CERTIFICATIONS:





NUTRITIONAL INFO AVILABLE UPON REQUEST

