

## RECIPROCITY



MADE WITH ORGANIC GRAPES



## 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 VANILLA, 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 SAVORING HERB-CRUSTED COD, THE WINE'S FLAVORS HARMONIZE BEAUTIFULLY WITH THESE DISHES.

## ACCOLADES

WINE ENTHUSIAST - "BEST BUY"

## CERTIFICATIONS:



NUTRITIONAL INFO AVAILABLE

UPON REQUEST

SUSTAINABLY GROWN  
WHAT WE RECEIVE WE REPLENISH



OUR GRAPES ARE RESPONSIBLY GROWN  
AND OUR WINES ARE CRAFTED TO BE A PURE  
EXPRESSION OF FRUIT AND VINEYARD.