

PAM'S UN·OAKED CALIFORNIA 2022 CHARDONNAY

TASTING NOTES

This lovely UN-Oaked Chardonnay is perfect for all gatherings. It's refreshingly fruity with subtle floral hints and light-bodied, with a beautifully transparent, pale golden yellow color. It has vibrant aromas of golden apple, lemon, vanilla and hints of white flowers. With a sweeter tinge on the palate, this wine is bursting with notes of juicy yellow apple, lemon crème brûlée, vanilla, cream and a touch of spice. The perfect crowd-pleaser. Pairs great with creamy brie, spicy dishes or on its own as a fun aperitif.

VINTAGE

The 2022 vintage provided an UN-Oaked Chardonnay with crisp and vibrant flavors. Extensive frost conditions in April 2022 coupled with a late summer heat wave affected overall yields. While the heat sprung harvest into action earlier than usual, the memorable growing season lead to a lower yield but provided concentrated and intensified flavors, with retention of bright acidity. Harvested in early September, and fermented only in stainless steel tanks, we have crafted a crisp, delicious wine that is very approachable and food friendly.

TERROIR

We source our grapes for our UN-Oaked Chardonnay from family owned vineyards in Clarksburg and Lodi. These regions are well known for their sustainable ethics and Mediterranean climates. Like southern France, these regions can bring out a beautiful ripeness in the grapes, while maintaining fresh acidity.

WINEMAKING

These Chardonnay grapes were pressed into stainless steel fermentation tanks. Next, they were cold fermented to retain freshness and aromatic intensity.

FERMENTATION/AGING

100% stainless steel tanks



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ALC 12.5%

pH 3.55

TA 5.8 g/L

CLOSURE Stelvin Twist-Off

Saranex Liner