

VINTAGE OAKS

CHARDONNAY



Tasting Notes:

This wine is light straw in color, with aromas of tropical fruit. Citrus and pear flavors meld together, and the finish is soft and lingering.

Food Pairing Suggestions:

This wine pairs well with seafood dishes such as crab cakes and red snapper but also pairs just as easily with baked chicken, pork, or pasta in a cream sauce.

Technical Profile

Winemaker:	Julie Crippen
Appellation:	California
Blend:	75% Chardonnay 7% Chenin Blanc 6% Pinot Grigio 12% Proprietors' White Blend
Alcohol:	12.5%
Glucose/Fructose:	8.38 g/L
Total Acidity:	5.82 g/L
pH:	3.41
UPC:	0 81054 97001 3



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