



2014 CHARDONNAY



CREATE YOUR OWN PERFECT MOMENT

Belle Ambiance is a beautiful spot nestled in one of our family vineyards. During our 80 years of making wine in California, we've enjoyed many perfect moments here under the shade of its ancient oak tree. It's the ideal place to relax, watch the sun set and bask in the mood with friends and a glass of wine. We crafted these wines in a rich, indulgent style so we could share that feeling with you.

WINEMAKING

In late August to early September, when sugar levels and flavor development reached absolute perfection in the vineyards, we harvested the fruit for this Chardonnay. Grapes were gently harvested at night, to allow the citrus and tropical flavors to shine and to retain the fruit's natural acidity. We cold-settled the juice and racked it just prior to fermentation. About half of the wine remained in stainless steel tanks to preserve the wine's bright acidity and delicate aromas, while the remaining portion underwent a secondary malolactic fermentation before aging on French oak to add depth and complexity.

TASTING NOTES

Get in the mood with aromas of bright citrus, ripe melon and hints of toasty oak that are beautifully complemented by flavors of lemon, orchard-fresh green apple and nutty graham cracker. This medium-bodied wine delights with the perfect balance of light tannins and good acidity. Enjoy its rich, juicy finish.

FAKE A POWER OUTAGE AND ENJOY THIS WINE BY CANDLELIGHT, WITH A DECADENT TRIPLE-CREAM CHEESE OR CHICKEN SAUTÉED IN WHITE WINE.



VINTAGE: 2014

APPELLATION: California

ALCOHOL: 13.5%

PH: 3.45

TOTAL ACID: 0.55G/100ML

OAK: French

