2017 Chardonnay

Light French Oak – Yakima Valley, WA

“Aromas of honeysuckle, melon, flowers, toasted cashews… Ripe pears and lemons, crispy fresh acidity expressed in mouth… Elegant subtle creaminess finish with a touch of exotic oak spices… Fermented in stainless-steel followed by a partial malolactic fermentation in French oak barrels, rendering a nicely balanced Chardonnay with great structure, bright and abundant in fruit aromas. Ideal for pairing with poultry (chicken, guinea…), fish (salmon, codfish…) in lightly spiced buttery sauces, creamy pasta dishes, fresh veggie salads and soft-to-mild cheeses. Cheers!”

Packed by \_\_\_\_\_\_\_\_\_\_\_\_\_, PR and distributed by TABP, Carolina, PR

CONTAIN SULFITES 750ML ALC. 13.5% by VOL.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR AVAILABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

ECO-FRIENDLY @ TABPPR @tapwine VEGAN