



2020 CHARDONNAY

Sweet spiced apricot richness with an undertone of slate and tea. The flavors - yellow apple, flower blossom, lemon curd, and ripe melons - are delivered with a firm structure with a long almond-filled finish.

Pair with Lobster, White Fish, Shrimp, Scallops, Veal (Grilled), Chicken (Fried, Grilled), Creamy Goat or Sheep Cheese, or Fresh Fruits.



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