

# SCHWEIGER VINEYARDS



## 2019 Chardonnay



### *Technical Data*

100% Chardonnay

Bottled 2020 | 484 Cases

Enjoy for 10+ years | 13.9% Alcohol

### *Pairing Ideas*

Our 2019 Chardonnay is graceful, quenching, and great with seafood. Drink with crab croquettes or seared scallops over polenta.

### *Tasting Notes*

The 2019 Chardonnay fills the glass with a lovely shade of pale straw. Although a modestly colored wine, this vintage bursts on the nose with succulent fruits. Granny Smith apple, white peach, faint pineapple, and mango appear with a crisp entry and poised acidity. The fruit expression in this Chardonnay is full with a silky mouthfeel and elegant viscosity. A bit of signature toasted French Oak dances around in this varietal, but we've mastered the act of excluding all traces of butteriness.



Winemaker  
Andrew Schweiger