

SCHWEIGER VINEYARDS



2022 CHARDONNAY



TASTING NOTES

The 2022 Chardonnay fills the glass with a lovely pale straw color. 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 and layers of flinty minerality. 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 without ever overpowering the unique Spring Mountain District terroir. Enjoy over the next 10 years.

PAIRING IDEAS

Our 2022 Chardonnay is friendly, medium-bodied, and loves playing with seafood. Sip with pan-roasted halibut or scallops with a lentil salad.

TECHNICAL DATA

VARIETALS:	100% Chardonnay
APPELLATION:	Spring Mountain District, Napa Valley
BOTTLED:	May 2023
PRODUCTION:	10 barrels produced
ALCOHOL:	15.1%
pH:	3.53
TA:	6.1 g/L
NOTES:	Barrel fermented in French oak. Aged “sur lies” with weekly stirring by hand.