

HOUSE OF BROWN

Chardonnay 2022

Crisp, clean & luscious

Composition:

- 85% Chardonnay
- 15% Chenin Blanc
- Small amounts of naturally occurring & added sulfites — nothing else.

Appellation:

Lodi CA (Cosumnes River)

Alcohol:

13.5%

Production:

- Fermented in 100% stainless steel, 3 mos. sur lie.
- Vegan friendly
- Certified sustainable per “Lodi Rules”

Eye:

Canary yellow diamond core, flaxen rim, gemstone clarity.

Nose:

Night blooming jasmine, tropical guava, starfruit, lychee, and key lime with stone fruit undertones.

Palate:

Juicy yet zesty, lythe and bright with silky, creamy texture. Medium body, lingering finish with hints of honeydew melon, limestone dust, and saline.

Pairing inspirations:

Oysters, crabcakes, lobster rolls, classic roast chicken, quiche.

