



PAINTER BRIDGE

2016 PAINTER BRIDGE CHARDONNAY CALIFORNIA

PRODUCTION NOTES

The Chardonnay for our 2016 Painter Bridge was grown in the Central Coast of California from the appellations of Monterey County and Paso Robles. Both regions benefit from diurnal temperature swings and strong afternoon winds, producing flavorful and richly-textured wines. The Chardonnay was fermented in neutral French and American oak, with lees stirring each week, to enhance the palate richness while retaining the natural fruit flavors. To enhance the floral and citrus fruitiness of Painter Bridge Chardonnay, a touch of Viognier fermented in acacia puncheons, and Gewürztraminer from Monterey County, were added to the blend. The resulting wine is delightfully full-flavored with forward fruit aromas, creating a pleasant, quaffable Chardonnay.

WINEMAKER'S COMMENTS

The 2016 Painter Bridge Chardonnay offers a bright, pale straw color and aromas reminiscent of daffodil, pear, white peach, and baking spices. These aromas are complemented on the palate with ripe peach and citrus, a creamy palate texture, and a long, smooth, toasted oak finish. – Kristen Barnhisel, winemaker, white wine

FOOD PAIRINGS

This wine can be enjoyed as an aperitif with semi-soft or triple crème cheeses, as well as a delightful accompaniment to crab cakes with creamy orange reduction sauce, roast chicken, or trout almondine.

CELLARING

Delicious now, and can be cellared up to three years.

TECHNICAL NOTES:

Composition (Blend)	95% Chardonnay, 3% Gewürztraminer, 2% Viognier
Alcohol	13.43% by volume
pH	3.50
Total acidity	0.65 g/100ml
Residual sugar	0.54 g/100ml



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