

MARQUEE[®]

SELECTIONS

ORGANIC CHARDONNAY



Tasting Note: Rich, ripe fruit characters of peaches and nectarine mix softly with fermentation and lees characters in an enticing complexity. Rich, broad Chardonnay fruit blends with sweet lees complexities offering a mouth filling viscous depth of flavour in a complex mixture. The rich fruit flavors broaden in the palate and are balanced by a fine acidity into an elegant clean finish with hints of nectarine.

Food Pairing: Chicken, seafood and Italian dishes.

2011 89 pts-Wine Spectator (PV)
87 pts-International Wine Cellar (PV)

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