

HOUSE OF BROWN

California

2020 Chardonnay

Technical

Composition: • 95% Chardonnay
• 5% Vermentino
• Small amounts of naturally occurring & added sulfites — nothing else

Appellation: Lodi CA (Cosumnes River)

Alc. by vol.: 13%

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

Sensory

Eye: Brilliant yellow diamond core, translucent rim, gemstone clarity.

Nose: Pineapple upside down cake, Honeycrisp apple, guava, and key lime with stone fruit undertones.

Palate: Juicy yet zesty, rich yet bright, round in the right places. Medium body, lingering finish, hints of ripe melon, minerals, and saline.

Pairing inspirations: Hearty salads, seafood, poultry, pork with baked fruit.

Always in season!