



axr

napa valley
chardonnay
2015



Tasting Notes:

Color: grey gold with touches of mercury

On the nose: explosion of butterscotch, caramel, pear, dried apricot with touches of mango, honey, canned peaches and touches of slate with bubblegum

On the palate: fresh entrance evolving on vanilla beans with caramel, quince, pear, pineapple and toasted marshmallow

Technical Notes:

Varietal: 100% Chardonnay

Fermentation: 100% barrel fermentation 100% French Oak, 30% New

Aging: Sur lies aging, 15 months

Alc: 14.3%

Vineyards: Toyon

Cases Produced: 920 Cases