

BREAD & BUTTER

N A P A - C A L I F O R N I A

Bread & Butter is that thing that you can count on - something dependable and comforting. Our wines are inspired by the bread and butter of California winemaking. California Chardonnay with bright fruit and a pleasing balance of oak and butter. Pinot Noir grown in cool climates and blended with nothing except more Pinot Noir. Classic styles we love.

Bread & Butter is also about the tools we have as winemakers. 'Bread' refers to oak, which imparts flavors and aromas of toast, nut, and dough. 'Butter' refers to malolactic fermentation, which adds buttery flavors and textures in a wine. These winemaking tools have been expertly utilized to enhance our top quality fruit and craft beautiful, pleasing wines, which we hope you can come to count on.

2013 Chardonnay Winemaker's Notes

Eyes: The color is a daybright, golden yellow with bright flashes of brilliance.

Nose: The wine develops like a story in the glass as you let it breathe. It begins with a combination of bright butterscotch and lemongrass. Then the notes of cream and lemon meringue pie begin to rise to the surface and are joined with toast, smoke and vanilla flavors from the oak. Floral and canned peach aromas develop last. When it all comes together, it's magic.

Mouth: Let the wine open up to wonderful flavors of peach, lemon zest, papaya, banana, and honeysuckle. Then buttered popcorn and vanilla oak characters emerge from the background to soften the fruit. There is a great balance of acidity and richness that makes Bread & Butter both refreshing and decadent.

Pairings: I recommend the 2013 with all kinds of shellfish. Clams and mussels in a sauce made with B&B Chardonnay, butter, and garlic is incredible. I've also been enjoying it with salads, crab cakes, and my new obsession, hand made pasta, especially gnocchi in a cream sauce...so good.

Bread: We used 1 year old American oak for the Sonoma fruit over 14 months, and new French oak for the Monterey fruit for just 8 months. The fruit from Sonoma is more citrus and white fruit, so we wanted to add creaminess and vanilla notes. The Monterey fruit is more tropical, and the French oak gives us some spice and silk. Together they blend into a wine that has so much complexity and layers.

Butter:	100% Malolactic Fermentation
Comp:	100% Chardonnay
Alcohol:	13.50%
TA:	5.3 g/L
pH:	3.70



Gregory Ahn, Co-founder & Winemaker