

TRANSCENDENCE

CHARDONNAY RANCHO SANTA ROSA



Fresh melon and nectarine on the nose with a hint of honey. Warm and lush, with tangy acidity and flavors of papaya and guava.

Color: White

Grapes: 100% Chardonnay

Soil: Sandy loam

Aspect: South

Fermentation: Cold soaking in stainless steel with no malolactic fermentation

Aging: 12 months on the lees in old French oak

Production: 1,200 bottles per year

Represented by Soilair Selection

Seventy.com/ChardonnayRanchoSantaRosa