

JUGGERNAUT JUGGERNAUT SONOMA COAST CHARDONNAY

SONOMA COUNTY • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

Hillside vineyards have less access to water, with the rockier soil also holding fewer nutrients. These conditions stress the vines, resulting in the production of a fraction of the fruit of most vineyards. The harsh environment causes the vines to struggle, yielding fewer clusters and smaller berry size.

Wine Making

Fog and intense wind are prevalent most of the year along the Sonoma Coast. Vineyards at even moderate elevation battle to capture every drop of sunlight in the hopes of bringing Burgundian varieties like Chardonnay and Pinot Noir to full ripening.

Food Suggestions

Pairs well with pork, rich fish such as salmon or tuna, vegetarian dishes, and poultry.

TASTING NOTES

The complex and sophisticated mouthfeel of this Chardonnay is built through a combination of French and American oak, stainless steel tanks and sur lie aging. Each technique offers the final blend something special; from the hint of vanilla bean and buttercream from the oak barrels, to the crisp stone fruit varietal characteristics highlighted in the stainless steel, to the round, luxurious mouthfeel resulting from sur lie aging.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Oaked
- ABV%: 14.5
- Class: White

JUGGERNAUTWINES.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

