

ELIZABETH ROSE

ELIZABETH ROSE NAPA VALLEY CHARDONNAY

NAPA VALLEY • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

The Elizabeth Rose Chardonnay demonstrates the synergistic effects of blending fruit from two exceptional vineyards in Yountville to produce a distinctive wine. The Chardonnay in The Block House Vineyard is planted on a mixture of Cole Silt Loam and Yolo Loam soils.

Wine Making

The soil of MorgaenLee is characterized as Yolo Loam. Other than age, the primary difference between both vineyards is that they are planted at opposing row directions. Although both blocks are composed of the same planting material, there is a clear difference in the flavor profile expressed from both sites. Fermented in 50% neutral French oak for 9 months with the lees, stirring weekly for 6 months.

Food Suggestions

Pairs well with a classic Shrimp Scampi.

TASTING NOTES

A very well-balanced Chardonnay in terms of structure, texture, and flavors, it showcases notes of stone fruit, green apple, Meyer lemon, and blossom. A toasty, creamy oak influence is seamlessly integrated, adding weight and body accompanied by a lemony acidity on the palate, finishing with a clean aftertaste

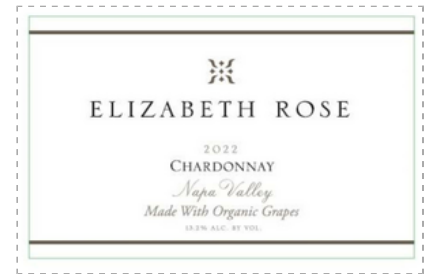
Chardonnay grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- ABV%: 13.2
- Class: White

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

