

2012 Harmony Cellars Chardonnay

1041 cases ~ residual sugar 0.44

Teaser: apple, citrus, butterscotch

Description: Winemaker Chuck Mulligan barrel ferments then allows the new wine to gain complexity by extended aging with the yeast (called *sur lie*) for 14 months. A portion of the wine is allowed to go through malolactic fermentation which adds another layer of complexity and the signature sweet, buttery note and creamy texture for which Harmony Cellars Chardonnays are known.

Light golden in color, this wine offers complex aromas of citrus, apple and butterscotch. Tropical and citrus fruit flavors are complemented by crisp acidity. Full-bodied and creamy, this wine finishes with notes of buttered toast.

Food pairings: Roasted chicken, pumpkin ravioli, buttered popcorn

Awards

GOLD—Pacific Rim International Wine Competition



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