



GOOSENECK VINEYARDS®

Chardonnay



Composition: 86% Chardonnay,
14% Viognier

Appellation: Languedoc, France

Alcohol: 13.5% vol.

Production: 2,814 cases

Taste

A gorgeous bouquet of orchard fruits followed by a creamy mouth-feel of butter and green apples, wrapped in an elegant composition with a hint of oak, that the slides into a finish of satisfaction.

Story

Located in the beautiful Rustiques, France, the vines benefit from the clay and limestone soil, while enjoying the cool westerly winds. We harvest the grapes at cool temperatures of the night (2am) to prevent oxidation and immediately put them through cold maceration to allow the grapes to 'stew' without fermentation prior to vinification. This process allows us to extract much more of the flavor and help deliver a bolder, richer wine. Upon completion of the fermentation, we separate the wine and mature a portion in oak barrels and a portion in stainless steel tanks. We use the oak from the center of France – Nevers – famous for very fine wood grain, perfect companion for the elegant chardonnay. After 8 months, we blend the two parts, creating the perfect balance delivered through the complex oak aromas and the pure mineral style preserved in stainless steel. Prior to bottling, we blend in viognier to expose subtle layers of floral notes, guaranteed to be appreciated by anyone who likes to 'stop and smell the flowers.'

Complements

The classic chardonnay will become the favorite of your wine selection, marrying any meal or occasion. Pairs best with, chicken salads covered with ranch dressing, light pasta and your choice of protein dishes, and always pairs well with buttered popcorn and a Netflix movie.