

UPPER TIER WINES

UPC 12731198635

2014 CHARDONNAY

Tasting Description: A vibrant melody of citrus blossom on the nose with hints of cantaloupe on the palate. This wine has excellent depth and finishes with lasting notes of citron-mineral zest. Steel ferments to achieve delicate notes of lemon oil and wildflowers with a small portion (30%) aged in French Oak. Aged sur lie for over six months.

Pairing Statement: Pairs well with seared ahi tuna, grilled chicken breast, dried apricots and pecans. It goes well with most all foods. Serve chilled.

Target Retail Pricing: \$15.99 - \$17.99

Recent Awards: Not yet submitted for awards.

Ratings: No recent ratings.

Laboratory Specs

Alcohol Percent	12.6%
pH	3.32
Titrateable acidity	5.2 g/l
Residual Sugar	< 0.3%

Packaging Specs

Height	11.438"
Width	3.137"
Case Wt.	33.4 lbs.
Closure	Cork
Bottle	750ml

CHARDONNAY

CRISP AROMATICS FROM STEEL FERMENTATION. THEN LIGHTLY AGED IN FRENCH CASKS FOR COMPLEXITY. PERFECT WITH ROASTED CHICKEN, GRILLED SEAFOOD OR SAUTÉED MUSHROOMS.

PRODUCED & BOTTLED BY
CHATEAU MORRISETTE®
MILE POST 171.5, BLUE RIDGE PARKWAY
MEADOWS OF DAN, VA USA 24120



CONTAIN SULFITES 750ML

GOVERNMENT WARNING:

(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.
(2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

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