

BRASS TACKS

2019

CHARDONNAY CALIFORNIA



The 2019 Brass Tacks Chardonnay opens with citrus fruit, followed by fig and hints of honeysuckle. On the palate, fresh tropical flavors of papaya and mango. Minimal malolactic fermentation helped develop the luscious, round mouth feel while maintaining balanced acidity.

2018 VINTAGE:

90 points, Gold Medal - Sommelier Challenge, 2019

88 points, Best Buy - Wine Enthusiast, 2019

FOOD PAIRINGS

A wonderfully crisp Chardonnay that makes an excellent sipping wine or pair with white sauced pastas, roast chicken, salmon, or fresh spring salad.

CALIFORNIA GROWN

Our Brass Tacks Chardonnay combines the finest attributes from California's premier wine growing regions. The grapes are sourced from vineyards that add their own unique layer to the final wine profile. Traditional, minimalistic winemaking techniques result in a wine that allows classic varietal characteristics and true California terroir to shine through in every glass.

QUINTESSENTIAL CALIFORNIA WINES

Let's get down to brass tacks, shall we? This is the phrase that echoed Daniel LeFrancois's desire to craft wines that are true expressions of California's wine growing regions and varietals. Daniel sources fruit from premier regions throughout California, each selected to add specific nuances to the final wine. Through traditional winemaking practices, Daniel creates wines that are reflective of classic varietal characteristics, resulting in approachable wines that are flavorful, harmonious, and food-friendly.

brass tacks (noun): the most fundamental considerations; essentials; (usually used in the phrase "get down to brass tacks").

ALC: 14.5%

CASE PACK: 12

BARCODE: 890329002379

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