



COSENTINO WINERY

2015 THE CHARD, LODI

COMPOSITION

100% Chardonnay

TASTING NOTES

THE Chard has a lovely golden straw color with notes of crisp lemongrass and green apple. Balanced with rich texture and bright acidity finished with a hint of toasty oak. Flavors of pear and vanilla cream carry through to a soft finish.

RECOMMENDED FOOD PAIRING

Enjoy THE Chard with grilled chicken, a Panzanella salad with fresh summer vegetables dressed with extra virgin olive oil and fragrant basil or skip straight to a dessert of ice cream with baked apples.

WINEMAKING NOTES

The 2015 THE Chard was barrel fermented and went through partial malolactic fermentation. THE Chard was barreled and aged for 4 months in 33% New French oak.

WINEMAKING INFORMATION

OAK AGING: 4 months in 33% New French oak

ALCOHOL: 13.9%

PRODUCTION: 4,000 cases

