

LAYER CAKE



CHARDONNAY

CALIFORNIA

Brand Story

Layer Cake's name was born out of the simplicity of something handmade, a quality token of love like a cake your grandmother would have made for you on a special occasion. With richly layered flavors from the best regions on earth, Layer Cake wines have a level of depth and complexity that allow you to taste the terroir of the wine-making region, the unique characteristics of the fruit, and the experienced touch of the winemaker.

Sourcing

Our Chardonnay is sourced 100% from vineyards in Monterey and Santa Barbara, California. Cool ocean breezes lengthen ripening and extend hang time, resulting in the unusual combination of tropical fruit characteristics and great structure.

Winemaking Notes

Our winemaking approach for Layer Cake Chardonnay is one of minimal intervention, allowing the fruit and place to speak for itself. Gentle harvest and aging techniques allow us to bring the fruit to its fullest potential. We let the grapes develop fully for concentrated layers of fruit, heady, evocative aromatics and perfect balance of flavor. We ferment in stainless steel at low temperatures to preserve the intense, complex aromatics, and then age selected lots in 3-year old, air-dried French oak to accentuate and balance the wine.

Tasting Notes

The nose is reminiscent of preserved Meyer lemons, wet stones and a hint of lime blossoms with the slightest kiss of toasty oak. The rich body and texture builds as it envelops your mouth, while layers of Kaffir lime, guava, and pineapple tantalize; followed by light, creamy texture of whipped lemon curd. The lingering finish is clean and crisp, preparing your palate for more.

Pairing Strategy

Pair this medium bodied wine with medium bodied dishes, highlight the tropical flavors in the wine with fruits like pineapple and lime, or enjoy with your favorite fresh fish taco.

Nancy Walker

WINEMAKER - NANCY WALKER

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