



WINDSOR

V I N E Y A R D S

2014 *Chardonnay*
EVELYN PARRISH VINEYARD
RUSSIAN RIVER VALLEY, PLATINUM SERIES

Taste

Expresses beautiful aromas layered in green apple, citrus blossom, and sweet vanilla bean. On the palate the flavors are juicy, with toasted almond and Asian pear. The finish evolves into a crisp finale with a final wash of balanced acidity.

This very special Evelyn Parrish Vineyard Chardonnay was named for a cherished former employee. Evelyn (or "EP" as we call her) headed up Windsor Vineyards Customer Service and was a dedicated employee for over 40 years. Her tireless effort to provide extraordinary service to our customers is something we consistently try to emulate.

Serve

A well made Chardonnay is a wonderful choice to bring when you are a guest for dinner. Elegant and refined, this varietal is ideal for pairing with a first course to start-off an exceptional meal.

Pair

Seafood: Chilean sea bass, crab cakes, lobster rolls with sweet garlic butter

Poultry and meats: Rosemary roast chicken, veal sweetbreads, turkey medallions

Cheeses: Brie De Meaux, Asiago Fresco, or Burrata with Meyer Lemon oil

About the Appellation - Russian River AVA

If there was only one word you could use to describe the key influence on the regional growing conditions it would certainly be "fog." The vines soak up the afternoon sun, which brings the grapes along, gradually, toward maturity. They spend their mornings and evenings under a cool veil of coastal fog, which rolls in from the Pacific ocean, just a few miles away. The persistent daily fog keeps the natural acidity bright and extends the growing season, often by as much as 15-20% over neighboring regions, giving the grapes the all-important hang-time they need to develop peak flavor maturity.



Winemaking Information:

Bottle Size: 750ml

Varietal Composition: 100% Chardonnay

Analysis at Bottling:

Alcohol: 13.5%

pH: 3.45

RS: .39

Medals Awarded:

Bronze - 2016 San Francisco Chronicle Wine Competition