

# FETZER®

**TASTES GOOD. DOES GOOD.**

Fetzer stands for a good today and a better tomorrow.  
We inspire change one glass at a time by uniting business  
with purpose to do right by people and the planet.

2019

## CHARDONNAY

### WINEMAKING NOTES

A hint of tropical fruit in this bright Chardonnay echoes the sun-drenched vineyards of California. The 2019 vintage brought cooler temperatures, lengthening the growing season and giving the fruit plenty of time on the vine to develop bright acidity and complex flavors. The wine was fermented in stainless steel tanks, with a portion fermented with French and American oak to add complexity. The wine underwent partial malolactic fermentation to soften the mouthfeel and lend it a balanced, creamy richness.

### TASTING NOTES

This Chardonnay charms with ripe pear and apple flavors, delivering a hint of toast in its fresh California style. Aromas of peach and pear are underscored by a trace of tropical fruit on the nose, giving way to an enticing palate of apricot, pineapple and nutmeg spice. A touch of caramel and vanilla oak on the finish lends a subtle richness to this classic, sunny white.

*Margaret Leonardi*

MARGARET LEONARDI | Winemaker

### ACCOLADES

#### 90 POINTS

"Aromas and flavors of ripe nectarine, sliced apple, pear and wet stone. It's full-bodied and creamy with a fruity finish. Straightforward and easy to drink."

JAMES SUCKLING, DECEMBER 2020  
2019 CHARDONNAY

#### 90 POINTS

"This benchmark of balance for California Chardonnay shows beautifully in this lively, well-balanced vintage."

THE TASTING PANEL, JANUARY 2021  
2019 CHARDONNAY

TOTAL ACIDITY: 0.58 G/100mL

PH: 3.50

RESIDUAL SUGAR: 0.35 G/100mL

ALCOHOL: 13.5%

APPELLATION: CALIFORNIA

