

# HOUSE OF BROWN

*Chardonnay 2022*

*Crisp, clean & luscious*

***Composition:***

- 85% Chardonnay
- 15% Chenin Blanc
- Small amounts of naturally occurring & added sulfites — nothing else.

***Appellation:***

Lodi CA (Cosumnes River)

***Alcohol:***

13.5%

***Production:***

- Fermented in 100% stainless steel, 3 mos. sur lie.
- Vegan friendly
- Certified sustainable per “Lodi Rules”

***Eye:***

Canary yellow diamond core, flaxen rim, gemstone clarity.

***Nose:***

Night blooming jasmine, tropical guava, starfruit, lychee, and key lime with stone fruit undertones.

***Palate:***

Juicy yet zesty, lyche and bright with silky, creamy texture. Medium body, lingering finish with hints of honeydew melon, limestone dust, and saline.

***Pairing inspirations:***

Oysters, crabcakes, lobster rolls, classic roast chicken, quiche.

