



CHARDONEL

Dry White Wine

Chardonel is a rich, fruit-forward wine that is fermented and aged sur lies in oak. This dry and refreshing white wine exhibits a complex set of aromas and flavors. Similar in style to its parent grape, Chardonnay.

NOTES: Fresh butter, vanilla, honeysuckle, bananas flambé, and cream soda

GRAPES USED: Chardonel

VOLUME: 750 mL

RESIDUAL SUGAR: 0 g/L

PERCENT ALCOHOL: 13%

SERVING TEMP: Chilled (45°F - 50°F)

AGING: 3-5 years

FOOD PAIRING: Fish, white meats, salads, light

pastas, and picnics

AWARDS: Silver Medal at the 2023 Illinois State

Fair Wine Competition

A Passion for Creation $^{\scriptscriptstyle\mathsf{TM}}$