



the path

2019 Chardonnay

TASTING NOTES

This Chardonnay is an easy drinking wine, perfect for everyday enjoyment. The Path Chardonnay is a golden color in the glass with aromas of spiced apples, lemon zest, crème fresh and toasted hazelnut. The palate is rich and silky with juicy fruit flavors of ripe apple, lemon oil and buttered toast notes. The wine is fresh with bright acidity but also showcases beautiful toasted oak influence from new French oak (20%) use. The lingering, flavorful finish of this wine makes it easy to enjoy on its own but it also pairs with a wide variety of foods.

APPELLATION

In crafting our 2019 The Path Chardonnay, our winemakers sourced grapes from throughout California's prime grape growing regions. Known for its abundant sunshine, which helps to ensure a reliable extended growing season, the "Golden State" has become an American winemaking mecca on par with the other great wine regions of the world. California boasts nearly 100 American Viticulture Areas (AVAs) that encompass over a half million acres of vineyards, supporting a diverse varietal mix. Cool climate varieties like Chardonnay and Pinot Noir thrive in the fog-bathed coastal areas, while the warmer inland valleys provide the perfect conditions for heartier heat loving varieties like Cabernet Sauvignon, Petite Sirah, Zinfandel, and Sauvignon Blanc.

PRODUCTION NOTES

VINTAGE	2019
APPELLATION	California
VARIETAL	95% Chardonnay, 5% Viognier
SPECIFICATIONS	pH: 3.50 TA: 6.2 g/L ABV: 13.5%