



COSENTINO WINERY

2021

Chardonnay

CALIFORNIA

Composition: 92% Chardonnay, 6% Pinot Grigio, 2% Muscat

Appellation: California

Winemaking: 6 months in neutral oak barrels

Alcohol: 12.5%

Residual Sugar: 4%

TASTING NOTES

Cosentino's first harvest was in 1980 and our ivy-covered façade has become one of Napa Valley's most recognized properties. 2021 brought opportune weather conditions to ensure the Chardonnay's fruit quality was exceptional. During harvest, each lot was hand-picked, crushed and pressed, then racked, blended and aged for six months in neutral oak. This is a sophisticated medium-bodied yet friendly and easy pairing Chardonnay with zippy aromas of lemon curd, followed by flavors of citrus and crème brûlée. Rich with notes of vanilla, the lip-smacking finish invites another sip.

AROMAS

Lemon drops, buttercream frosting, oak

FLAVORS

Granny Smith apple, vanilla, citrus

RECOMMENDED FOOD PAIRINGS

This Chardonnay is best when served slightly chilled and is perfect alongside a cheese board with olives and roasted vegetables, pasta salad, fish tacos, or any shellfish dish.

AWARDS

GOLD | 2022 Berlin International Wine Competition

SILVER | 2022 Sommelier Challenge International Wine Competition

SILVER | 2022 Melbourne International Wine Competition

BRONZE | 2022 New York World Wine & Spirits Competition