

# UNAPO LOGETI CALLY

# CHARDONNAY

## CALIFORNIA

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### WINE SPECS

100% CHARDONNAY

13.5% ALCOHOL

CALIFORNIA AVA

### AGING

9 MONTHS IN 80%  
AMERICAN OAK AND  
20% FRENCH OAK,  
50% NEW.

*FRINGE WINES ARE  
ALL ABOUT LETTING OUR  
CREATIVITY RUN WILD  
AND LOVING WHAT WE DO.  
OUR WINES ARE SERIOUSLY  
GOOD BUT NOT SERIOUS.*

### Tasting Notes

This wine is the color of California sunshine in a glass, with aromas of apple pie and fresh pineapple. You'll taste beautifully integrated tropical flavors such as mango and papaya, with citrus notes that practically explode in your mouth. These flavors delicately intertwine with vanilla and honey to create depth and balance from start to finish. Hints of toasted oak and brioche round out the long, lingering finish.

### Winemaking Notes

We gently pressed these perfectly ripe Chardonnay grapes early in the morning when they reached the winery. After settling, the juice fermented in oak barrels for a perfectly integrated oak profile in the finished wine. Malolactic fermentation completed naturally as the wine aged in barrel. After fermentation we left the wine on the lees in barrel, stirring the lees back in at least once per month while the wine aged for 9 months.

### Food Pairing

The classic, unapologetically rich, food pairings for Chardonnay are crab, lobster, scallops or shrimp with a buttery sauce and a slice of fresh bread.

For your cheese boards, soft aged cheeses with apple slices will pair well. Butternut squash soup or roasted winter squash with a dusting of cinnamon always balances beautifully with a rich Chardonnay. Roast chicken, or even pork tenderloin with apples all are great choices to pair with this wine along with a side of seasonal vegetables.

Whatever you enjoy with this wine, we hope it's unapologetically delicious and indulgent, you deserve it!