



CHARDONNAY

BATCH CRAFTED | CALIFORNIA | VINT. 2021



THE JOURNEY

Born in the spirit of innovation, 1,000 Stories wines takes a different approach to California's renowned winemaking heritage. Our Chardonnay began its journey with quality wine grapes from California vineyards before being fermented and aged in American oak barrels. The wine underwent malolactic fermentation, giving it an opulent, round mouthfeel. Working with American oak sourced from eastern Minnesota, Winemaker Sebastian Donoso carefully selected barrels toasted with a gradual increase in temperature, achieving a medium toast. This toasting process yields a profile that accentuates the barrel's flavors and sweetness and imparts characteristics unique to American oak ageing. Sebastian expertly crafted the final blend to bring out the best characteristics from the 2021 vintage. The result is the perfect balance of classic Chardonnay and bold flavors that make 1000 Stories wines uniquely different.

THE WINE

This bold take on traditional California Chardonnay includes notes of yellow apple, marzipan and clove. Brilliant and pale yellow in color, the mouthfeel is creamy and round and gives a long-lasting finish. Our Chardonnay is crafted from vineyards around California, with a large portion coming from Monterey's cool-climate Arroyo Seco region. The addition of American oak aging gives the wine its unique flavors of marshmallow, coconut oil and vanilla bean. Pair with grilled chicken, paella or creamy pastas.

TOTAL ACIDITY: 5.2G/100ML

PH: 3.69

RESIDUAL SUGAR: 5.2G/100ML

ALCOHOL: 14.5%

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