

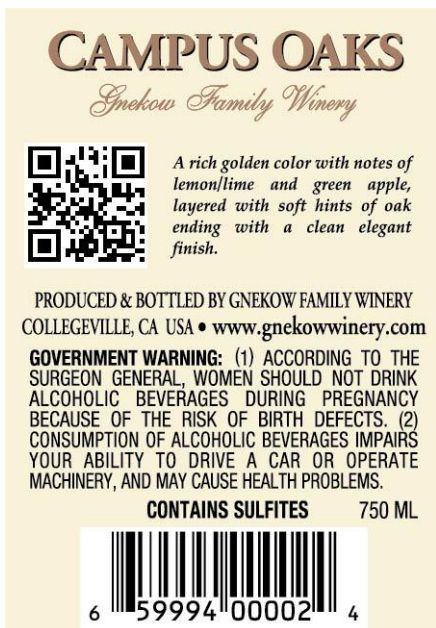
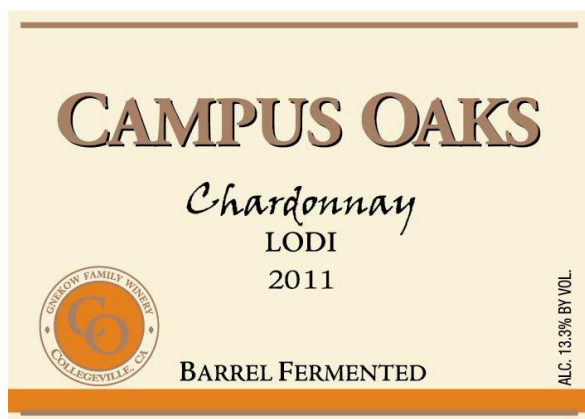


# Campus Oaks

Collegeville, California

## Chardonnay

2011 Lodi



### *“Sips n Tips”:*

Chardonnay is believed to have been born in the Burgundy region of France, but it is now grown in every wine producing area in the world. On top of its relative ease of cultivation, Chardonnay is adapted to a wide range of growing conditions. This makes the grape very malleable in that the wine will reflect the both the *Terroir* and skill of the winemaker.

Food pairing is quite easy due to the versatile nature of Chardonnay wine. Un-oaked Chardonnay will do well seafood or something with a light buttery recipe. Moderately oaked Chardonnay is amazing with poultry or creamy dishes. Lavishly oaked Chardonnay needs salmon, lobster or veal in a heavy cream sauce.

### **Tasting notes:**

This wine is a blend of fruit from our own Collegeville grapes and fruit harvested in Lodi. It was barrel fermented which gives it a deep golden color. The aroma is a pleasant honeyed apple with nuts and oak spices. It has a fruity medium body, silky and butter-cream flavors with hints of toasted bread. It is a nice sipper, nicely balanced and stylish.

### **Awards:**

**2010 received a “92 Rating” Gold Medal 2012 Los Angeles International Wine & Spirits Competition**

### **Blend Composition:**

100% Chardonnay  
92% Lodi, 8% Collegeville (CA)  
100% 2011

### **Technical specs:**

Alcohol: 13.3%  
TA: 6.38 g/l  
pH: 3.45  
R.S.: 0.92%