

Rancho Rodeo

Chardonnay, 2019



ABOUT THE WINE

This crisp Chardonnay isn't what you might expect from California. Charles Bieler's Rancho Rodeo Chardonnay is crafted in an Old World style with minimal oak. He blends grapes from varying climates across California, creating a refreshing wine where flavors of fresh citrus and pear shine through.



DID YOU KNOW?

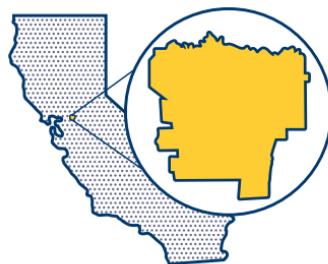
Chardonnay is an extremely versatile grape.

Depending on the winemaker's choices, it can be tart and light, or buttery and spicy.

Many of the spice flavors associated with a classic California Chardonnay are actually a product of oak aging.

ABOUT THE REGION

This Chardonnay highlights the variety available in California's winemaking regions. By bringing together grapes from both warm and cool regions, this wine is able to be both lush and bright. Lodi in particular has warm days and cool nights, perfect for balancing fruit flavors and acidity.



AT A GLANCE

Variety: Chardonnay

Oak: No oak (stainless steel)

Vintage: 2019

Alcohol: 13%

Vineyard: Various

Farming: Conventional

TASTING NOTES

The **Rancho Rodeo Chardonnay** shows clean fruit flavors and refreshing acidity. Aging primarily in stainless steel allows the true character of the grapes to shine through, and blending grapes from across California introduces layers of ripeness and acidity.

1) Look at the Color



Pale gold

2) Swirl & Smell



Citrus



Apple

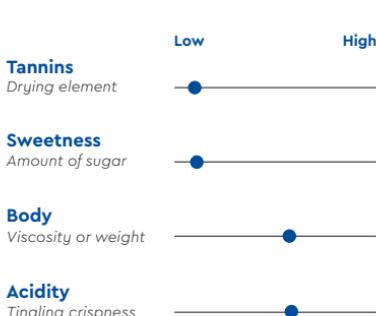


Pear



Peach

3) Taste & Savor



TASTING TIP

This wine's light and bright fruits make it the perfect pairing for light seafood or vegetable heavy dishes. The tart acidity will lift the flavors of your dinner without overwhelming delicate dishes.

4) Pair and enjoy!



Crisp &
Tropical

Match this wine's symbol to a Blue Apron Meal

Try pairing this crisp and tropical wine with a seafood dish. The tart acidity will balance out the natural salinity of seafood.