

# AVALON CHARD

CALIFORNIA CHARDONNAY 2016



Established in 2001 in bucolic western Sonoma County, Avalon offers approachable, delicious wines of unmatched quality. Thoughtful vineyard selection from California's top winegrowing regions combined with intuitive winemaking methods assure that Avalon wines are beautifully balanced and effortlessly enjoyable.

## VINTAGE

2016 was another phenomenal year in California. The season kicked off with much needed winter rains that set the stage for months of steady and even growth. Temperatures were slightly below average, a good thing, which led to excellent phenolic development. As a result, Chardonnay showcases exquisite ripe fruit character with crisp acidic structure.

## WINEMAKING

Avalon CHARD is crafted with grapes grown in the acclaimed Central Coast appellation. Unlike the growing regions of Northern California, in the Central Coast valleys run east to west rather than north to south, directly funneling cool marine air from the Pacific Ocean to the vineyards. Zesty acidity and citrus, tropical fruit notes are hallmarks of this region.

## SENSORY PROFILE

Elegant and well-balanced, Avalon CHARD offers aromas of orange blossom, Golden Delicious apples, guava with hints of vanilla and baking spices. These lovely characteristics flow through to the palate leading to a crisp and refreshing finish.

## RECOMMENDED FOOD PAIRINGS

A wonderful wine to sip on its own, Avalon CHARD also pairs well with mild cheeses, salads, grilled shrimp and fish tacos.

## TECHNICAL DATA

APPELLATION  
California

TA  
.57 g/100ml

VARIETAL COMPOSITION  
100% Chardonnay

pH  
3.41

AGING  
3 months in French oak

ALCOHOL  
13.5%