

# AVALON CHARD

CALIFORNIA CHARDONNAY 2017



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

2017 started off much like 2016 with an abundance of rainfall followed by a balmy spring, allowing for optimal budbreak and flowering conditions. Summer's cool mornings and warm days fostered ideal cluster development. September and October heat spikes encouraged ripening and as a result, Chardonnay of this vintage is exceptionally flavorful.

## WINEMAKING

Avalon CHARD is crafted with grapes grown in Northern California including the Delta region. Here, the Sacramento and American rivers form an extensive delta located 100 miles east of San Francisco. Chardonnay is the most widely planted grape in the area, which gives the varietal a highly successful advantage. As temperatures rise in the California's interior valley, cool sea breezes are pulled directly through the San Francisco Bay via the Carquinez Strait creating a cooling effect that has allowed exceptional wine grapes to thrive in the region for more than a century.

## SENSORY PROFILE

Elegant and well-balanced, Avalon CHARD offers aromas of orange blossom, Golden Delicious apple, 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  
.51 g/100ml

VARIETAL COMPOSITION  
98% Chardonnay,  
2% Chenin Blanc

pH  
3.56

AGING  
3 months in French oak

ALCOHOL  
13.5%