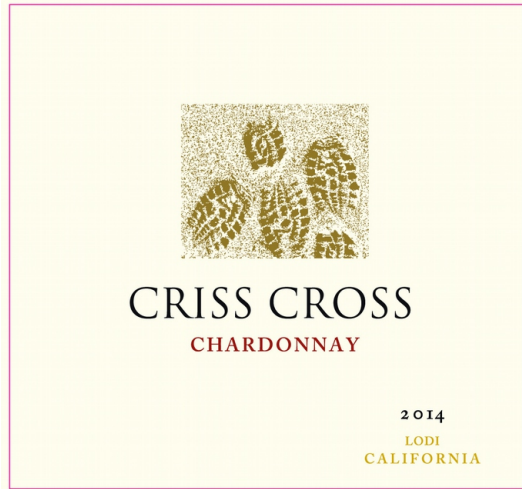




CRISS CROSS

Chardonnay

About Criss Cross: We criss cross our vineyards to find the very best fruit for this wine. This rich Chardonnay has lively flavors of white peach, white flowers, and lemon pie; well-balanced. 100% sustainably-farmed estate vineyards.



UPC: 859481003761

Winemakers: Karen Birmingham and David Akiyoshi

Vineyards: Estate vineyards in Lodi, California

Varietals: 96% Chardonnay, 3% Viognier, 1% Muscat

Sustainably Farmed: 100%

Ageing: French and American oak oak

Alcohol: 13.8

Acidity: pH of 3.63

Winemaking: Grapes harvest cold at night. Slow, long fermentation (about 30 days). Partial malolactic fermentation. Wine racked onto oak and aged sur lie for 12 months.

YOUR TASTING NOTES:



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