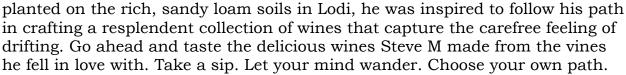
## DRIFTING

## **WINES**

## 2017 LODI CHARDONNAY

ABOUT THE BRAND – Go ahead. Close your eyes. Breathe the air. Feel the sun on your face. Let your mind wander. When our winemaker, Steve M, sauntered into our beautiful estate vineyards



**WINEMAKERS NOTES** - Such is the case when your thoughts drift to a sun-drenched beach and aromas of tropical fruit waft from the glass, leading to flavors of green apple, zippy citrus and lemon zest. French oak provides just the right touch of toasty notes before a smooth finish sends you floating.

CHEF RECOMMENDATIONS – If the mood calls for seafood, a grilled piece of white fish mapped in beurre blanc, a beautiful cedar-planked salmon filet or fettucine in an alfredo sauce with grilled shrimp and mixed vegetables should set you adrift. If wandering toward the lighter side, a crisp wedge or Caesar salad with baked chicken is a delightful path. Whichever direction you take, a pleasant experience awaits.

BLEND DETAILS - Chardonnay (90%), Viognier (10%)

APPELLATION:	Lodi, California	AGING:	3 Months, French oak
ALC.	13.5%	PH: 3.57	<b>TA</b> : 4.8
RS	2.0 g/L	UPC:	7 24826 03281 5

Drifting Wines Sales & Marketing, 6111 E. Armstrong Road, Lodi, CA 95240 www.driftingwines.com

## **#WHEREWILL DRIFTINGTAKEYOU**