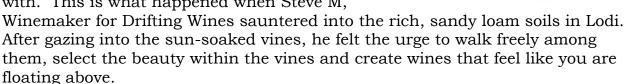
DRIFTING

WINES

2017 LODI CHARDONNAY

ABOUT THE BRAND – Drifting often leads to something great! As is the case, when a winemaker collides with a vineyard that they immediately fall in love with. This is what happened when Steve M,



WINEMAKERS NOTES - Such is the case when tropical notes waft into flavors of lightly toasted oak, green apples and surprise you with a zest of light lemon finishing rich and carefree.

CHEF RECOMMENDATIONS – If confronted with a grill, choose the cedar planked salmon or special spiced rubbed chicken. A pasta dish with an Alfredo sauce doused with shrimp or veggies is enough to make this drifter stop and take notice. If feeling the lighter side of life, a wedge or Caesar salad can be show stoppers. Whichever direction you take, a mouth-pleasing experience can be yours.

TECHNICAL DETAILS BLEND - 90% Chardonnay, 10% Viognier

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

