

# 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, Winemaker for Drifting Wines sauntered into the rich, sandy loam soils in Lodi. After gazing into the sun-soaked vines, he felt the urge to walk freely among them, select the beauty within the vines and create wines that feel like you are floating above.

**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

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