BLACK BADGER

Chardonnay 2018

Lively aromas of pineapple, peach, citrus and stone fruit, with mild notes of rocky minerals. Vibrant and well-balanced acidity with smooth tannins in a long and refreshing finish. Pair with scallops, oysters, lobster, fish tacos and soft cheeses.



Winery: Bistue Cellars Winemaker: Carolina Bistué Grapes: 100% Chardonnay

Vineyard: Alexander Valley, Sonoma, CA Winemaking: Harvest on the 1st week of September. Hand-picked and sorted clusters. Whole cluster pressing. Fermented 50% in stainless 50% in French oak barrels.

Oak Aging: Aged for 6 months in French oak barrels, 20% new and 80% in 2nd and 3rd use. Only 443 cs produced.

www.wbimports.com

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