



GOLDORADO

2024 CHARDONNAY
SONOMA COUNTY

Goldorado wines reflect the unique character of their vineyard sites, crafted with precision to achieve balance and depth. Each bottle offers a distinctive taste waiting to be discovered.

WINE ENTHUSIAST 89

This Sonoma County Chardonnay reflects the region's natural harmony, with bright aromas of ripe pear, green apple and citrus blossom. The palate is vibrant and layered, showing hints of tropical fruit and refined texture from gentle French oak. A lively acidity carries through a smooth, balanced finish that showcases the freshness and depth of Sonoma Valley Chardonnay.

Pairing: Pairs beautifully with grilled salmon, lemon-roasted chicken, or pasta in a light cream sauce.

Harvest: September 2024

Fermentation: Inoculated and fermented for 12 days at 56° F

Aging & Oak: 8 month in select medium-toast new French oak barrels

ALC. % 13.5 / RS 4.4 g/L / TA 5.5 g/L / PH 3.56

100% Chardonnay

WWW.GOLDORADOWINES.COM