



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

Aromas of pear tart, citrus blossoms, and toasty spices waft from the glass on the nose of this Chard. The palate packs nicely concentrated acid with flavors of green apple, chopped lemon verbena, sweet cinnamon, and candied ginger through the finish.
— *Tom R. Capo.*

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



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