

"Ripe pear...vanilla & caramel Grilled peaches...honevsuckle."



CHARDONNAY MENDOCINO *Reserve* estate bottled We have been farming our land since 1943, blending our northern Italian heritage with our California roots. Our family chose the lion from St. Mark's Cathedral in Venice, Italy to symbolize our rich history. Today, we continue this tradition by offering Estate wines for you and your family to enjoy.

2020 Reserve Chardonnay bliss vineyard \leftarrow estate bottled

GRAPES:	100% Chardonnay, Bliss Block # 13, 23,27, 29, 4, 6
HARVEST:	Harvested on September 22nd. 24.0 brix, 0.47 TA, 3.59 pH.
PRODUCTION:	Hand-picked, early morning, clean fruit. Whole cluster pressed, settled 24 hours, racked. 100% barrel fermented in French oak, 37% new oa barrels for 16 months. Sur lie stirred every other week. Fined stabilized and Filtered

TECHNICAL ANALYSIS:

Bottling Date:	
Cases Produced:	
Alcohol:	
Total Acidity:	0.61
pH:	

TASTING NOTES:

This wine opens with aromas of fresh, ripe pear and hints of vanilla and caramel, followed by grilled peaches and a hint of honeysuckle. With the first taste, baked pear pie and nutmeg notes combine with a rich mid-palate, leading to a toasty finish of cinnamon and vanilla-covered stone fruit.

This well-rounded wine pairs perfectly with a variety of dishes, including veal chops, mushroom sauce-covered pasta, roasted chicken or goose, and grilled swordfish.



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