

Gold County Colombard Chardonnay

Designation	Colombard Chardonnay from Californian
Vintage	2004
Grape Variety	75% Colombard, 25% Chardonnay
Origin	California's central valley near Cutler
Soil	Vary across area including sandy soils, clay and limestone soils and stony soils
Vinification	The grapes are harvested at night (colder temperatures) when they have reached perfect maturity. The juice is extracted by crushing, draining and pressing at a low temperature. Fermentation lasts for a week at 16-18°C. A proportion of the wine is aged in contact with oak wood.
Characteristics	
Colour	Pale gold with a slight green tinge
Nose	Pineapple, white flowers and pears
Palate	A round smooth wine with a pleasantly sweet finish
Recommendation	On its own or with cold buffets, fish or white meat
Serving Temperature	8-10°C
Presentation	
Cellar Potential	1-2 years
Acidity G/L	6.2
Residual Sugar	

