

Parducci Chardonnay

THE FACTS

COUNTRY: USA - CA
REGION: Mendocino County
APPELLATION: Mendocino County
CEPAGE: 100% Chardonnay
ALCOHOL BY VOLUME: 14.5%
AGING: Stainless steel with French and Hungarian oak

THE STORY

Parducci Wine Cellars, the longest-running winery in Mendocino County, has been a cornerstone of California winemaking for over 100 years. Founded by Adolph Parducci, who came from a family with generations of grape growing in Tuscany, the winery is built on decades of tradition, crafting wines that you can trust will be delicious. With a focus on sustainability and quality, Parducci Wine Cellars offers consumers a selection of mainstream, varietally authentic wines sourced from, and true to the Mendocino County appellation. The range consists of chardonnay, pinot noir, petite sirah, merlot, and cabernet sauvignon.

All Parducci Wine Cellars Wines are produced in a California Certified Sustainable Winery.

THE ADJECTIVES

OVERALL: A perfect balance between bright fruit and oaky creaminess

AROMAS / FLAVORS: Tropical stone fruit aromas balanced by warm apricot

MOUTHFEEL: Flavors of bright fruit rounded out by butterscotch

THE SELLING POINTS

True to varietal with bright acidity balanced by elegant oak

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Creamy pastas, nutty flavors, shellfish and herbed chicken dishes

