

Emergence Chardonnay

THE FACTS

COUNTRY: USA - CA

REGION: California

APPELLATION: California

CEPAGE: 100% Chardonnay

WINEMAKING: Tank fermented with French and American oak, then aged for five months in a combination of French and American oak to enhance richness and complexity.

AGING: Aged for 5 months with French Oak and American Oak

THE STORY

The 2023 Emergence Chardonnay is a warm invitation in a glass — creamy, rich, and effortlessly refined. A swirl reveals aromas of vanilla, smoke, and toasted oak, layered with bright citrus and a whisper of cream. On the palate, soft brioche and toasty notes create a luxurious texture, while a long, smoky finish leaves a lasting impression.

Whether it's alongside Southern shrimp and grits or a playful Honeycrisp apple pizza with balsamic glaze, this Chardonnay brings depth and charm to the table. Crafted from 100% California Chardonnay and aged with both French and American oak, it's a wine that's as versatile as it is memorable.

THE ADJECTIVES

OVERALL: Rich & Smooth with a smoky finish.

AROMAS / FLAVORS: Vanilla, smoke, toast, subtle cream, bright citrus, brioche.

MOUThFEEL: Creamy and full-bodied with a lingering texture.

THE SELLING POINTS

Creamy California Chardonnay with smoky depth

PAIRINGS: Southern shrimp and grits, Honeycrisp apple pizza with balsamic glaze.

