

GLASS MOUNTAIN

2013 Chardonnay

Glass Mountain Quarry has a long history of representing quality and value, while producing a Chardonnay that stays true to style year in and year out. We start with exceptional fruit sources that are the key to any great wine. Focusing on the delicate tropical fruit, we employ both traditional barrel fermentation techniques combined with cold tank fermentation to create a balance of crisp, creamy and toasty oak flavors. With aromas of pineapple and apricot, Glass Mountain Chardonnay has classic flavors of golden apples and crushed almonds. Enjoy its versatility and pair with a variety of foods.

Appellation: California

Varietals: Chardonnay

Color: Golden yellow

Aroma: Aromas of pineapple, apricot and toasty oak enhance the vanilla and butterscotch character.

Taste: Classic flavors of golden apples, crushed almonds and mineral highlights shine in this juicy Chardonnay. This wine has a creamy, lush texture that pairs with the bright apple and peach flavors.

Fermentation: 100% Stainless Steel Tank Fermented

Aging: 3 months Sur-Lie Aging on Oak

UPC: 086891-02555-1

SCC: 1 00 86891-02555-8

Case: 12pk

Features

- Quality from the best appellations is available at an affordable price.
- Stelvin screw cap offers easy opening and storage
- New Packaging pops on the shelf and brings this brand to life.

Benefits

- Competing in a fast growing price segment with outstanding quality will generate growth in volume and dollar sales.
- Glass Mountain wines have a premium image at an affordable price.

Competitive Set

- The Smoking Loon
- The Naked Grape
- Santa Rita 120

