



TANGLEY OAKS

2010 Chardonnay

Tangley Oaks premium wines are crafted from vineyards in the most renowned California appellations. Each year our winemaker blends a lot that has developed into the truest example of the region and the varietal. This Chardonnay comes from the Sonoma Coast, known for excellent Chardonnay.

The Tangley Oaks Chardonnay delivers fresh tropical aromas followed by flavors of pear with hints of nutmeg and vanilla on the palate. Refreshing with bright acidity, it is the perfect wine to celebrate with every day.

Appellation:	Sonoma Coast
Varietals:	100% Chardonnay
Color:	Light straw
Aroma:	Great aromatic intensity of caramel and nectarine, with notes of citrus blossom.
Taste:	This wine shows impressive balance and acidity, along with a hint of minerality. Notes of vanilla come through the mouthfeel, layered with honey and orange peel.
Fermentation:	17% barrel fermented in French oak (25% new, 75% used); 83% tank fermented.
Aging:	Aged 9 months, sur lies in.
Alcohol:	13.9%

UPC: 086891-07709-3
SCC: 10 086891-07709-0
Case: 12pk

Features & Benefits

- The wines of Tangley Oaks symbolize the majesty of California's native oak trees. Much like these grand trees, the grape varietals selected for Tangley Oaks wines represent the enduring legacy of California winemaking.
- For more than three decades, Napa Valley has been a premier appellation. Its climate and soil offer ideal conditions to produce high-quality fruit.
- Tangley Oaks wines of Napa pair well with many foods and yet, remain standout wines in their own right.

