



2013 Chardonnay North Coast



The essence of Tangley Oaks is rooted in the communities that it helps nurture and grow, from its partnerships with winemakers that craft our wines from the communities of some of the best winegrowing regions across the United States, to the sustainable local efforts that Tangley Oaks is helping to build and preserve. Tangley Oaks inspires consumers to preserve and build their community for themselves, their families and their neighbors. Refreshing with bright acidity, it is the perfect wine to celebrate with every day.

Appellation: North Coast
Varietals: 100% Chardonnay
Color: Light straw
Aroma: Great aromatic intensity of pear, tangerine peel and a hint of spice.
Taste: This wine has nicely balanced and bright acidity. It has a full mouth feel with mineral notes throughout.
Fermentation: Stainless steel barrel fermented for 16 days.
Aging: Aged 9 months, sur lies in
Alcohol: 14.2%

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

Competitive Set

- La Crema
- Decoy
- William Hill
- Rodney Strong

Features

- Tangley Oaks 2013 Chardonnay was hand selected by our winemaker from Lot #10 in the North Coast.
- The North Coast climate is diverse and ideal for grape growing.
- The North Coast region in California has one of the coolest climates in the state.

Benefits

- The Lot # featured on every bottle of Tangley Oaks wines is a symbol of quality, noting that the wine is the best of the region and vintage.
- The mild warm weather and seasonal rain in the North Coast encourages vine growth, while the hot, sunny summers helps develop the fruit.
- Chardonnay thrives in cooler climates which produces wines with crisp fruit and well balanced flavor and acidity.

