

REATA

2016 ★ CHARDONNAY

SONOMA COAST

RELEASE DATE
June 2017

APPELLATION
Sonoma Coast

VARIETAL
100% Chardonnay

AGING
9 months in French oak

AGING POTENTIAL
6-8 years

ALCOHOL 14.0%

ACIDITY 5.46 g/L

pH 3.53

PRODUCTION 8,375 cases

UPC 8-058698-00248-2

SRP \$19.99

TASTING NOTES

The bright, straw color is inviting to the eye, while the nose shows juicy, fresh fruit aromatics of red apple, melon and lemon zest in this food-friendly Chardonnay. Rich, savory flavors of hazelnut, Marcona almonds and vanilla dance across the palate, while a balanced acidity lifts the fruit and leaves a crisp finish that will keep you wanting more.

ESTATE CHEF'S PAIRING

Bright, refreshing acidity makes it a perfect complement to many seasonal dishes. Try with melon and prosciutto, light salads, light pasta and rice dishes, pizza, shellfish and grilled fish, or grilled herbed chicken.

The name Reata comes from the Spanish word for "lariat." Hand-braided and buried in earth to cure, each rope—like our wine—is individual to its maker, and to the land it was born out of.

