

REATA

2017 ★ CHARDONNAY SONOMA COAST

RELEASE DATE
January 2019

APPELLATION
Sonoma Coast

VARIETAL
100% Chardonnay

AGING
9 months in French oak

AGING POTENTIAL
6-8 years

ALCOHOL 14.0%

ACIDITY 5.6 g/L

pH 3.55

PRODUCTION 5,000 cases

UPC 8-58698-00248-2

SRP \$19.99

TASTING NOTES

This food-friendly Chardonnay shows juicy, fresh fruit aromatics and flavors of apple blossom, honeydew melon, guava and grapefruit zest. The creamy texture and rich flavors of toasted oak are framed by a bright acidity that lifts the fruit and leaves a lingering finish that will keep you wanting more.

WINEMAKER NOTES

Every year, our winemaker hand-selects desirable vineyards sites from microclimates in the Sonoma Coast. This 2017 vintage includes grapes from revered American Viticultural Areas (AVAs) including Russian River Valley and Los Carneros.

FOOD PAIRING

This wine is the perfect complement to light salads, pastas and pizzas, as well as shellfish, grilled fish and grilled chicken.

Reata comes from the Spanish word for lariat and lasso. The lasso honors our winery's ranching tradition and winemaking philosophy. Just as lassos are woven together, our wines are sourced from exceptional vineyards and woven together by our winemaker. Our Winemaker Linda Trotta joined us in 2017 following three decades of experience. In 2018, Linda was named the North Bay Business Journal's Napa Valley Winemaker of the Year.

