

2019 Dot Wine Chardonnay
13.8% alc
\$32

The 2019 vintage was cooler overall with some rain in May which delayed the ripening process a bit and allowed for a later harvest time period. Crop size was average for Russian River Valley Chardonnay, and allowed for a longer ripening period for more complex flavor development.

We love the flavor of Chardonnay berries as we walk vineyards in the Russian River Valley. The flavors are BEAUTIFUL, but many winemaking styles tend to mask this gorgeousness with butter, oak, and marshmallow or popcorn characters. What happened to the fruit? This wine is our love letter to Chardonnay, and all the amazing fruit flavors it can have.



This Chardonnay explodes aromatically with tropical, ripe pineapple and floral Meyer lemon. This wine was fermented in a concrete egg to enhance those amazing aromatics and create a rich texture on the palate without adding weight or creaminess to interfere with the flavors. This means you fully taste the lemon custard and passionfruit sorbet on your palette and revel in the bright acidity. Did you know Chardonnay can smell and taste like this?!

This wine is best enjoyed with lighter proteins (think vegan, vegetarian, seafood, and poultry dishes) and can handle spicy dishes like vegan veggie korma with the spice on high, ceviche with habanero conserva, or Korean fried chicken. This is our family's favorite everyday wine that brings joy to our meals, and we hope you enjoy the true flavor of Chardonnay.