The 2018 Photobomb Chardonnay is 100% Chardonnay. Gently pressed and fermented in stainless steel tank, the Chardonnay did not go through the malolactic fermentation, creating a crisp and fresh Chardonnay.

Limpid yellow hue with aromas of citrus blossoms, white nectarine, wet granite, floral notes, and a hint of lemongrass. Flavors include mellow citrus notes, floral notes, and hints of brown baking spices. The mouthfeel is refreshing with acidity and has a touch of sweetness in the middle.

We recommend pairing this Chardonnay with baked halibut or cod, gruyere, or fresh mozzarella. Or simply enjoy by the glass with friends!



CHARDONNAY

Technical Information

pH: 3.4

TA: 5.5 g/L

RS: <0.2 g/L

14% Alc. By Vol.









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