



Palate Notes: This stainless steel Chardonnay has notes of pluots, golden apple and fresh ocean air. It is carried by a lingering mouthfeel, balanced minerality and the lively acidity in the finish.

Serving Suggestions: Salads, spring rolls, oysters, sushi, grilled vegetables or just good friends— all work with this wine!

Optimal Temperature: 45°

2010 BADGE - Chardonnay “BLUE STEEL”

WINEMAKING NOTES

HAND SORTED FRUIT, WHOLE CLUSTER PRESSED
100% STAINLESS STEEL FERMENTED AT 60-62°
NO ML FERMENTATION.



VARIETAL: 100% Chardonnay

APPELLATION: Santa Barbara County

VINEYARD: Sierra Madre Vineyard

BARREL AGING: Stainless Steel only

ALCOHOL: 14.2%

TA: 7.3 g/L

pH: 3.30