

AVIARY

VINEYARDS

2024

Chardonnay

COMPOSITION 100% Chardonnay

APPELLATION California

ALCOHOL 13.03% by Volume

TASTING NOTES

Bright aromas of pineapple, guava, Meyer lemon, and ripe pear are complemented by notes of vanilla, toasted brioche, and hazelnut. A creamy texture is balanced by refreshing citrus acidity, leading to a finish that is both rich and vibrant.

ABOUT

One of California's greatest strengths is diversity. A cool coastal vineyard may contribute vibrant acidity, while warmer sites bring generous tropical fruit and richness. Rather than asking one vineyard to do everything, we allow several exceptional regions to contribute their individual strengths.

The result is a Chardonnay that feels complete, balancing freshness, texture, and elegance to every glass. Much like an aviary itself, every element contributes to something more beautiful together.

FOOD & WINE PAIRINGS

Serve lightly chilled at 50-55°F to showcase its balance of vibrant fruit and creamy texture. The wine's richness and freshness make it remarkably versatile across a wide range of cuisines.

Seafood: Butter-poached lobster, roasted halibut, crab cakes with lemon aioli, or seared scallops

Poultry: Roasted chicken with thyme, chicken piccata, or turkey with wild mushrooms.

Creamy Pasta: Fettuccine Alfredo, mushroom ravioli, or ricotta gnocchi with brown butter

Cheese: Triple cream Brie, Gruyère, Humboldt Fog, or baked Camembert with honey.



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