



AVIARY

VINEYARDS

2018 CALIFORNIA CHARDONNAY

OUR STORY

Founded in 2010, Aviary Vineyards launched with the 2009 vintage of our Napa Valley Red Blend. That first vintage took advantage of tiny lots of different varieties from 13 different vineyards throughout Napa Valley. Much like an aviary, the blend of different grapes interacted and harmonized to create a wine that was beautiful, enjoyable, and captivating. Each component is wonderful, but together, they combined into a truly great experience.

We hope you will enjoy Aviary Vineyards and we invite you to contact us with your comments.

WINEMAKING NOTES

After a trying 2017 vintage, punctuated by wild fires in Napa and sporadic rainfall, 2018 was a grape grower's dream. Milder temperatures and a longer growing season yielded a healthy crop of well-ripened and structured fruit. We welcomed Mother Nature's respite from the trials of the previous vintage.

The 2018 Aviary California Chardonnay is emblematic of the classic rich style we strive for every vintage. The wine starts lively with floral notes of hibiscus and warm baking spice, before proceeding to the mid-palate with an enticing texture of silky custard or flan. Notes of coconut and tropical fruits abound throughout: guava, pineapple and subtle notes of toasty vanilla bean. The wine finishes with a refreshing splash of tangy acidity complimented perfectly with some secondary hints of toasted hazelnuts. This wine pairs spectacularly with a bevy of main dishes, from roast chicken to creamy seafood pasta; but would also work very nicely aside an after-dinner cheese plate, or even crème brûlée.

COMPOSITION

100% Chardonnay
AVAs: Napa, Sonoma, Mendocino

TECHNICAL NOTES

pH: 3.76
TA: 0.45g/100mL
Alcohol: 13.7%
Barrel Aging: 5 months

www.AviaryVineyards.com

