



2008 COYOTE CREEK
California Chardonnay



Coyote Creek wines are handcrafted using traditional winemaking techniques that blend flavors from distinct vineyards throughout California. Each glass invites the palate on a sensory journey of discovery through layers of bold and ripe flavors reflecting the diverse nature of California's premier wine regions.

Wine:

Coyote Creek Chardonnay has layers of aromas that range from lively citrus and pear notes to spicy characters of baked apple tart. This complexity is also found on the palate. Flavors of pear, pineapple, and citrus are joined with a slight minerality that is carried through from entry to finish.

Winemaking Analysis:

Varietal Composition: 76% Chardonnay, 24% Mixed white varieties
Appellation: California
Alcohol: 13%
Total Acid: 0.63 g/100ml
pH: 3.41

Food Pairing:

- Fresh Tomato and Cucumber Salad
- Risotto with Shitake Mushrooms and Parmesan Cheese
- Roasted Chicken and Vegetables