

# IT'S BETTER TO BE RICH...



The world may not need another Chardonnay, but wine lovers who covet bright fruit flavors, creamy vanilla oak accents and the softer, more elegant flavor profiles that come from malolactic fermentation wish that every Chardonnay could be RICH & CREAMY! Wine critics agree, including Anthony Dias Blue who awarded it 91 Points and a Gold Medal rating. This well-balanced release is unusually versatile and complements richly flavored entrees including seafood with cream sauce and buttery pasta dishes; it's also a great pour to contrast with sparsely seasoned broiled fish or baked chicken.

## Varietal Composition:

85% Chardonnay, 12% Chenin Blanc, 3% Symphony

## Barrel Aging:

50% barrel fermented in French and American oak;  
10 months sur lie

Alcohol 12.5% RS 0.3 TA 0.65

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THE RICH WINE CO. COM

