





Chardonnay

A.B.V.: 13.4%

Varietal

- 100% Chardonnay

Location/Production

- The J Ryland Chardonnay varietal vineyards are located in the Lodi Region of California.
- As a result of the cool nightly breezes coming from the San Francisco Bay and the Delta waterways, our grapes mature in cool nights and warm sunny days.
- Our vineyards benefit from the deep, rich soils of the Lodi Appellation.
- The grapes are cultivated to have a balance between fruit character and structure.
- The J Ryland Chardonnay varietal grapes are harvested at optimal ripeness, crushed, and fermented in stainless steel vessels.
- Our Varietal is aged in experienced barrels for twelve months.

Color, Nose and Palate

- Our J Ryland Chardonnay, with its brilliant golden-straw color, has vibrant and rich aromas of citrus and tropical fruits.
- The wine has flavor characteristics of melon, citrus fruit, apples, and a crisp freshness due to a good balance of acidity.

