

KALYANA

In Sanskrit, Kalyana means "beautiful" or "lovely". Kalyana wines represent a belief that through careful stewardship and preservation of our land, the land will return an abundance of beautiful fruit at harvest.

With every decision we make in farming our land, tending to our vines, and picking and blending our grapes, we do so in such a way that protects our beautiful Earth and produces high-quality wines.

Crafted through Certified Sustainable Vineyards & Winemaking, Kalyana wines offer you the comfort of knowing your wine choice makes a difference in protecting Earth as you enjoy each glass.

CHARDONNAY

FERMENTATION

This wine was 50% fermented in neutral American oak barrels and 50% fermented in stainless steel tanks.

AGING

The barrel fermented portion of this wine was aged sur lie for 5 months, with bâtonnage performed monthly. Half of the stainless steel portion was aged on lees for 5 months, and the other half was racked clean to maintain the bright and fresh fruit profile.

PROFILE

This wine is crisp with lovely notes of green apple, pear, creamy vanilla and a hint of toasty oak.

PAIRINGS

Pair with light cheeses, meaty fish or lemon- grilled chicken.

APPELLATION: Central Coast
COMPOSITION: 95% Chardonnay, 2% Sauvignon Blanc,
2% Gewurztraminer, 1% Semillon
T.A.: 0.57g/100ml | pH: 3.49
ALCOHOL: 13.5%
VINTAGE: 2019

