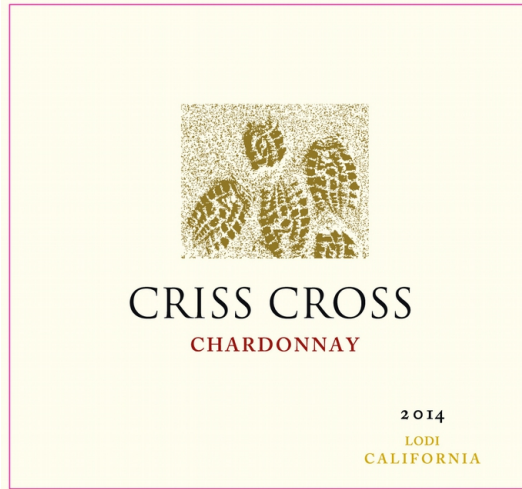




# CRISS CROSS Chardonnay

**About Criss Cross:** We criss cross our vineyards to find the very best fruit for this wine. This rich Chardonnay has lively flavors of white peach, white flowers, and lemon pie; well-balanced. 100% sustainably-farmed estate vineyards.



**UPC:** 859481003761

**Winemakers:** Karen Birmingham and David Akiyoshi

**Vineyards:** Estate vineyards in Lodi, California

**Varietals:** 97% Chardonnay, 2% Gewurtztraminer, 1% Muscat

**Sustainably Farmed:** 100%

**Agging:** French and American oak oak

**Alcohol:** 13.8

**Acidity:** pH of 3.66

**Winemaking:** Grapes harvest cold at night. Slow, long fermentation (about 30 days). Partial malolactic fermentation. Wine racked onto oak and aged sur lie for 12 months.

**YOUR TASTING NOTES:**

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