

# Chardonnay Tasting Guide



| Wine                                      | Region                              | Price | Tasting Notes                                                                        | Pairing Suggestions                                  |
|-------------------------------------------|-------------------------------------|-------|--------------------------------------------------------------------------------------|------------------------------------------------------|
| St. Francis Wild Oak Chardonnay           | Sonoma County, CA                   | 25    | Citrus, vanilla, lemon curd, ripe melon, toasted oak, crisp acidity                  | Grilled chicken, crab cakes, creamy pastas           |
| Trefethen Katie's Acre Chardonnay         | Napa Valley, CA                     | 38    | Tropical nectar, crème brûlée, tangerine, toasted brioche, lemon curd                | Herbed chicken, seared scallops, soft cheeses        |
| Frank Family Vineyard Chardonnay Carneros | Carneros, CA                        | 40    | Lemon, guava, vanilla, caramel apple, nutmeg, crème brûlée, toasted oak              | Lobster tail, truffle mac & cheese, roasted squash   |
| Sojourn Chardonnay Durell Vineyard        | Sonoma County, CA                   | 48    | Apple, citrus, layered minerality, vibrant acidity, long finish                      | Seared scallops, lemon risotto, roast chicken        |
| Louis Jadot Pouilly-Fuissé                | Pouilly-Fuissé, France              | 28    | Red apple, honey, white flowers, citrus, toasted nuts, subtle oak                    | Roasted salmon, shellfish, creamy cheeses            |
| William Fèvre Chablis                     | Chablis, France                     | 39    | Citrus, white fruit, floral notes, fresh minerality, supple texture                  | Oysters, grilled fish, sushi, light seafood dishes   |
| Vasse Felix Filius Chardonnay             | Margaret River, Australia           | 30    | Citrus blossom, white nectarine, preserved lemon, jasmine, cashew, flinty minerality | Grilled prawns, roasted chicken, veggie pasta        |
| Yering Station Little Yering Chardonnay   | Yarra Valley, Australia             | 25    | Lemon, pink grapefruit, white stone fruit, papaya                                    | Pork tenderloin, creamy mushroom risotto, brie       |
| Sol de Sol Chardonnay                     | Malleco Valley, Chile               | 28    | Citrus, white flowers, creamy texture, toasted oak, vibrant acidity                  | Grilled sea bass, roasted chicken, buttery shellfish |
| Hamilton Russell Chardonnay               | Hemel-en-Aarde Valley, South Africa | 44    | Pear, lime, bright acidity, dry minerality, elegant and textured                     | Roast chicken, crab dip, soft cheeses                |
| Planeta Chardonnay                        | Sicily, Italy                       | 47    | Yellow peach, acacia honey, marzipan, toasted cereal, mineral, creamy texture        | Seafood risotto, roast chicken, grilled vegetables   |
| Kumeu River Village Chardonnay            | Kumeu, New Zealand                  | 25    | Lime, lemon, vibrant acidity, subtle oak, fresh and lively finish                    | Seafood, tempura veggies, goat cheese                |