

# YULUPA

An exclusive on-premise only wine for restaurants, the Yulupa Series features unsurpassed smoothness and drinkability. Each wine features a flavor profile that pairs well with a wide range of food.



## 2015 CALIFORNIA CHARDONNAY



### PROFILE

Composition: 100% Chardonnay  
Appellation: California  
Aging: French oak and stainless steel  
Acidity: 6.5 / 3.48  
Alcohol: 13.5%  
Bottled: October 2016

### TASTING NOTES

Fragrant aromas of apricot and baked apples join aromatic notes of vanilla and nutmeg. The rich and full-bodied mouthfeel is complemented by a smooth creamy finish with a touch of sweetness.

Kenwood Vineyards Yulupa Chardonnay is made in a pleasant, fruity style and pairs nicely with a wide range of foods. The 2015 vintage was characterized by a light crop that produced excellent fruit with delicious flavors. The grapes for the Yulupa Chardonnay were harvested from late August to mid-September and gently pressed into juice. The juice was fermented on French & European oak and aged on the lees to add flavor and create the wines rich creamy texture.

### FOOD PAIRINGS

The crisp flavors of the Yulupa Chardonnay pair well with soft cheeses and fruit, salads, shellfish and light pasta dishes.

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Enjoy Responsibly

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