

TWENTY ACRES

2021

TWENTY ACRES CLARKSBURG CHARDONNAY

CLARKSBURG • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

Our family began farming in Northern California in the 1870s. It wasn't until 1968 that we planted Twenty Acres of wine grapes, quickly realizing our land's true potential. Since then each harvest has provided much to our family, which is why we remain committed to sustainable farming practices.

Wine Making

Our sustainably grown Chardonnay is a reflection of the special place our family has called home for generations. Fermented and aged sur lie in a combination of new and used French and American oak barrels, with some select lots harvested by hand and whole cluster pressed. An addition of Chenin Blanc fermented in stainless steel adds complexity, food-friendly acidity, and a nod to our original Twenty Acres.

Food Suggestions

Pairs well with pork, rich fish such as salmon and tuna, and vegetarian and poultry dishes.

TASTING NOTES

Our Chardonnay is crafted to capture the essence of Clarksburg, with expressive aromas and flavors of fresh green apples and pears. The addition of Chenin Blanc, a variety we began growing in 1968, adds honeysuckle and floral aromatics, bright melon flavors, and crisp acidity. Oak aging and lees stirring impart hints of toasty vanilla and caramel notes, along with a rich texture.

100% Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainable
- Vegan-Friendly
- Gluten-Free
- ABV%: 14.5
- Class: White

TWENTYACRESWINE.COM/OUR-STORY/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

