



Candela Cellars 2001 Carneros Chardonnay



Varietal: Chardonnay

Winemaker: Byron Kosuge

Alcohol: 14.5%

Cases Produced: 855

Appellation: Carneros

The Wine

This elegant wine shows creamy yet crisp notes of apple, lemon, pears and nutmeg, rounded by crème brûlée and lychee. On the palate the wine has a gorgeous silky mouthfeel with flavors of buttercream, honey and golden delicious apples. This is a very well balanced wine with bright acidity as well as some buttery and oakey notes that linger with the long finish.

The Vineyards

The Carneros appellation is famous for its Chardonnay. The cool breezes from the bay, the foggy mornings and the sunny dry afternoons allow the grapes to mature to peak ripeness, delivering the full rich flavors expected in a fine Chardonnay.

The Winemaking

This wine is made from whole clusters, pressed and put directly into French oak barrels from four different coopers. 35% of the barrels are new and the balance are 1 years old. The wine was stirred for the first 5 months in barrel and, after 10 months, bottled unfiltered.

Food Pairing

Lobster with drawn butter
Pasta with white sauces

List Price: \$21.95

Wine Club Member Price: \$19.76

Candela: "Flame of Passion"