



## CHARDONNAY - RUSSIAN RIVER VALLEY

**COUNTRY** USA  
**REGION** Sonoma  
**GRAPES** 100% Chardonnay

**APPELLATION**  
**NOTABLE**

Russian River Valley  
Vegan Gluten Free

### DESCRIPTION

Au Contraire wines are crafted for those who aim to live life to the fullest, who revel in turning the every day ordinary into something extraordinary. Our wines celebrate the spirit of taking on any challenge in life, no matter how insurmountable it may seem. This irresistible joie de vivre is artfully embodied on each Au Contraire label with a playful illustration that turns expectations on their heads. This debut Sonoma County winery from Taub Family Vineyards was inspired by beloved company founder David S. Taub, who touched everyone he met with his charisma, compassion and tenacity. He would often use the phrase "Au Contraire!" to motivate colleagues, friends and family to seek out creative solutions and accomplish unexpected results. These expressive wines from top vineyards in Russian River Valley, Carneros and the Sonoma Coast - including Dutton Ranch and Lawler Vineyard are dedicated to David's infectious approach to life. Outstanding quality is guaranteed by legendary California enologist Tom Hinde and his experienced team of viticulturists and winemakers. Grapes for this Chardonnay are harvested from the heart of Russian River Valley to the western edges of Green Valley bordering Sonoma Coast. This area has an ideal climate with fog influences and cool nights, which results in an extended growing season and grapes that maintain their natural acidity.

### VINIFICATION

Whole cluster pressed. The juice was settled off the heavy lees and split between stainless steel and barrel fermentation with light lees stirring. Aged for 8 months in tank and barrel (100% French oak, 30% new).

### COLOR

Gold with green tints

### NOSE

Pronounced lemon citrus core with tree fruits of pear and crisp apple lined with a floral note of jasmine.

### PALATE

Citrus and tree fruits are complemented by a hint of brioche and toast.

### ANALYSIS

Alcohol: 13.8% TA: 6.1 g/L pH: 3.62 RS: <2 g/L

### BOTTLE SIZE

750 ml

### SERVING SUGGESTIONS

Pairs well with shellfish, cream sauces, roasted chicken, fish, and zesty grilled vegetable dishes as well as mild gouda and soft cheeses.



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