

LAPIS LUNA

CHARDONNAY

Style: Rich, Mouthwatering, Modest Oak

Vintage: 2022

Appellation: North Coast, California

100% Mendocino

Varietal: 100% Chardonnay

Oak: 20% Fermented with New French Oak, Light Toast; 5 Months Sur Lie

Winemaking: Fruit was night harvested resulting in slow, cold fermentations. Upon picking, grapes were destemmed and carefully pressed. The juice was cold settled over 4 days, after which the clear juice was racked off of heavy solids. The wine was fermented with a combination of stainless steel and lightly toasted French oak with full malolactic fermentation occurring naturally.

Winemaker: Nicole Walsh

Drinking Window: Now to 2030

Best Served: Chilled, 10-30 minutes out of Fridge

Pairing Suggestions:

Chilled cucumber soup, vegetable risotto, salad with roasted almonds and goat cheese. BBQ ribs, spicy tuna tartare, & fried chicken.

ABV: 14.5%

UPC

8 60115 00243 2



CONTACT:
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SCREW-CAP FOR FRESHNESS, 7+ YEAR CELLAR POTENTIAL

2022

Harvest Began September 9th,
Final Chardonnay Picked
October 18th



Since 1999, **LAPIS LUNA** ("Rare Blue Moon") has been making qual wines from some of the finest up-and-coming California vineyards.

LABEL ARTWORK

Originated with 400 year old copperplate engravings from the early 1600's published by the poet Herman Hugo. Meneer Hugo was born in Brussels, Belgium. In 1624 he published the popular book "Pia Desideria" (Loving Desires) containing engravings and emblems of love. Each Lapis Luna label shows a faceless hero reaching for the moon.



MORE RESOURCES



BACK LABEL

TASTING NOTES + SHELF TALKER

LAPIS LUNA



CHARDONNAY

Appellation: North Coast, California

RICH + MOUTHWATERING + MODEST OAK

Aromas of lemon, white peach & nectarine with a touch of vanilla bean. The palate is rich and round with a nice acidity, leading to a long finish. Drink now - 2030

Reach for the
MOON

