

LAPIS LUNA

CHARDONNAY

Style: Rich, Mouthwatering, Modest Oak

Vintage: 2023

Appellation: North Coast, California

100% Mendocino

Varietal: 100% Chardonnay

Oak: Six months in French oak. Sur-lie Aging

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 partial 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

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CONTACT:
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SCORECAP FOR FRESHNESS: 7+ YEAR CELLAR POTENTIAL

2023

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



Since 1999,
LAPIS LUNA
("Rare Blue Moon")
has been making quality
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

Some have called the 2023 vintage one of the greats,
while others say it might be the vintage of a lifetime.
Aromas of grilled pineapple, lemon custard and a touch
of sweet vanilla bean. The palate is rich and lush with
balanced acidity and a long, juicy finish.

Reach for the
MOON

