

CHARDONNAY 2025



Style: Rich, Mouthwatering, Modest Oak

Vintage: 2025

Appellation: 100% Monterey
(58% Monterey, 42% Arroyo Seco)

Varietal: 100% Chardonnay

Oak: 35% New - 6 Months
(80% French, 20% American)

Winemaking: The 2025 wine vintage in Northern California is defined by a cool, slow-ripening season, resulting in elegant, balanced wines with lower alcohol levels, high acidity, and intense color, returning to "classic" style. Following heavy winter rains, the growing season had few heat spikes, allowing for excellent phenolic ripeness.

Drinking window: 2026 - 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%

UPC



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Contact:
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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.



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BACK LABEL

TASTING NOTES + SHELF TALKER

LAPIS LUNA



CHARDONNAY

Appellation: North Coast, California

RICH + MOUTHWATERING + MODEST OAK

Aromas of grilled pineapple and ripe bartlett pear, lemon shortbread, and a touch of sweet vanilla bean custard. Partial malolactic fermentation combined with 6 months sur-lie aging on 100% French Oak creates a wine that is both rich and weighty on the palate and with lively acidity on the finish

Reach for the
MOON

