

2012 FOUR VINES NAKED CHARDONNAY



FOUR
VINES



NAKED CHARDONNAY: THE PURIST

Brisk, refreshing and bold in its rejection of oak, our Naked Chardonnay is the essence of sunny Santa Barbara, California. Luscious aromas and flavors shine bright without being hidden under a heavy cloud of oak. Naked Chardonnay was fermented in stainless steel to preserve the wine's fruit character, while aging on the lees for six months rounds out the mouthfeel and adds a hint of creme brulee to the finish.

WINEMAKER'S COMMENTS

With fresh aromas of pineapple, mango and grapefruit, Naked Chardonnay defines summer in a glass. Juicy flavors of melon and white peach, along with bright acidity and a crisp finish will have you coming back for more and more.

A great wine to pair with grilled shrimp, oysters, roast chicken or simply sip on its own.

We don't care if you drink with your clothes on or off, just drink Naked.

TECHNICAL INFORMATION

APPELLATION: Santa Barbara

VARIETAL COMPOSITION: 100% Chardonnay

ACID: .65 g/100ml

pH: 3.59

AGING: Stainless steel with six months on the lees

ALCOHOL: 13.9%



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