

ETTORE

CHARDONNAY “RESERVE”



Satiny, rich, and complex, with layers of butterscotch, fig, apricot and pear that are impeccably balanced. Bold and concentrated on the entry, this wine turns amazingly elegant and sophisticated on the finish.

Color: White

Appellation: Mendocino County, CA

Grapes: 100% Chardonnay

Soil: Gravel and loam

Altitude: 500-600 feet above sea level

Farming practices: Organic

Fermentation: In stainless steel with malolactic fermentation

Ageing: In French oak barrels for 18 months

Fining/Filtration: Yes

Farming practices: Organic

SOILAIR 
SELECTION