

2021 OLEMA CHARDONNAY



ABOUT THE WINE: The 2021 Olema Chardonnay, made by Amici Cellars, is a blend produced from premier vineyards in California. A portion of the wine was aged in barrels for a rich, creamy texture with the remainder fermented in stainless steel which preserves the bright, vibrant fruit and crispness.

2021 VINTAGE: The 2021 harvest will be remembered as a harvest of rebirth and of achievement for Olema Wines. After the challenges that 2020 brought, our team was especially looking forward to this vintage. The warmer, drier winter pushed bud break earlier than usual and was followed by a dry but steady summer growing season. Harvest began in mid-August and continued steadily before ramping up in September as the heat rose across the valley. Drought conditions throughout California led to lighter crop yields; however, we are very pleased with the exceptional quality of fruit and resulting wine in the 2021 Olema Chardonnay.

WINEMAKER NOTES: A classic California Chardonnay, the 2021 Olema Chardonnay begins with notes of honeysuckle, lychee, and wet stone on the nose. The rich and opulent palate is filled with caramelized flavors of white peach, orange peel, and cinnamon stick. This medium-bodied wine expresses complex melon flavors throughout the long, mineral-driven finish.

ALCOHOL: 13.8%

APPELLATION: California

BLEND: 100% Chardonnay

SUGGESTED RETAIL PRICE: \$15