



2022 ALMA DE CATTLEYA CHARDONNAY

Alma de Cattleya Chardonnay 2022, Sonoma County. 14% alc. Spent 11 months in French oak barrels. Light to medium straw-gold color; classic notes of ripe pineapple and grapefruit, opening to touches of quince and ginger; sapid, subtle and supple on the palate, a chardonnay that displays lovely shape and proportion, as well as delicious citrus and stone-fruit flavors, lightly touched by cloves, bay leaf and sage and a bare tinge of vanilla; all qualities animated and integrated by clean acidity and a dash of limestone minerality. Now through 2025 or '26. Put a glass in the seafood risotto, another in yourself as you stir the risotto and serve the rest with the risotto. Excellent. About \$28