

GNARLY HEAD®

CHARDONNAY
CALIFORNIA 2023

Our Story

Gnarly Head began with a vision and a vine. On a mission to create a serious Zinfandel, our winemakers journeyed to the famed vineyards of Lodi, California. These gnarled vines produce BOLD, POWERFUL, and CONCENTRATED fruit flavors. Today, we bring that signature Gnarly style of big, authentic flavors to our full portfolio of wines.

All Gnarly Head wines are crafted with California's spirit of adventure – each sip plunges the palate into bold fruit flavors.

Wine

This Chardonnay is bold wine grown from some of the oldest vines in California. Gnarly Head's untamed vines produce full-flavored grapes, abundant with aromas of mango, lemon-lime, and graham cracker. Flavors of Fuji apple, kiwi, and lemon-lime make this Chardonnay complex and layered with flavor. This bright and tropical wine boasts a medium body and rounded mouthfeel, with a long, clean finish for those who like bold wines with a little attitude.

Winemaking

Older vines produce fewer grape clusters, but the small berries yield intense fruit flavors. The grapes for this Chardonnay were harvested early in the morning while the weather is cool. This allows the grapes to start off cool and warm up gently for fermentation. We pick mid to late harvest season to promote the tropical flavors and to retain the natural acids. A portion of the juice is cold settled and racked to stainless steel tanks while the remainder is fermented and aged on French and American oak.

Pairing

Enjoy this wine with cedar plank grilled salmon, arugula and grilled peach salad topped with tangy goat cheese or pair with a dessert of grilled pound cake topped with stone fruit and drizzled with honey.



APPELLATION: CALIFORNIA / ALCOHOL: 13.5% BY VOLUME / TOTAL ACID: 0.49 G/100ML / FINAL PH: 3.7