



- **North Coast Chardonnay**
- **Organically grown**
- **Fermented in neutral French oak barrels**
- **Bottled unfiltered**

*The 2019 County Line North Coast Chardonnay entices with rich aromas of brioche, custard apple, and Meyer lemon curd. An intriguing whiff of jasmine further beckons from the glass. The nose is confirmed on the palate, along with a hint of honeycomb, sugar bananas, and a touch of apricot. A mouthwatering acidity and gentle minerality balance the lushness of the nose. This highly quaffable Chardonnay is the perfect pairing for butter poached Bodega salmon and lively dinner conversation.*

The first five vintages of County Line were solely dedicated to producing a dry rosé from a whole-cluster pressed Champagne clone of Pinot Noir. A handful of varietals naturally followed. Use of traditional winemaking techniques and a shorter élevage in neutral French oak barrels or stainless steel, each wine is made to provide a cool-climate appellation snapshot of the Anderson Valley, Sonoma Coast, Russian River Valley, or the North Coast. A companion label since 2003, the team at Radio-Coteau crafts these food-friendly comfort wines to drink gracefully in the present and be enjoyed throughout the seasons.

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