

2020

CHARDONNAY

SONOMA COAST

- Organically grown Sonoma Coast fruit
- Handcrafted in Sebastopol, California
- Barrel aged in neutral French oak & stainless steel
- Bottled unfiltered

The 2020 County Line Chardonnay opens with bright green apple, a touch of orange peel and a hint of layers to unfold. A supple fruitiness dances with the acidity in the mid palate offering roundness and notes of peach and jasmine. The wine's fleshy body comforts the palate; the acidity and pleasant aromatics entice another sip. A wine for most occasions and foods, enjoy with the zip of juicy, ripe, summer tomatoes; the richness of a spring pasta with asparagus and fontina; or an indulgent winter white wine braised lamb shank.

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.



P.O BOX 610 | FORESTVILLE, CA 95436
T: 707-823-2578 | F: 707-823-2112
INFO@COUNTYLIVINEYARDS.COM
COUNTYLIVINEYARDS.COM
[@COUNTY_LINE_VINEYARDS](https://www.instagram.com/COUNTY_LINE_VINEYARDS)