

ETTORE

CHARDONNAY 'ZERO'



Clean and floral on the nose with aromas of papaya, cherry blossoms, and lemon. Lean acidity and delicate tropical fruit on the palate make this wine perfect for pairing with cheeses and grilled fish.

Color: White

Appellation: Mendocino County, CA

Grapes: 100% Chardonnay

Soil: Gravel and loam

Altitude: 500-600 feet above sea level

Fermentation: In stainless steel with malolactic fermentation.

Ageing: In Stainless steel with battonage

Fining/Filtration: Yes

Farming practices: Organic

SOILAIR SELECTION 