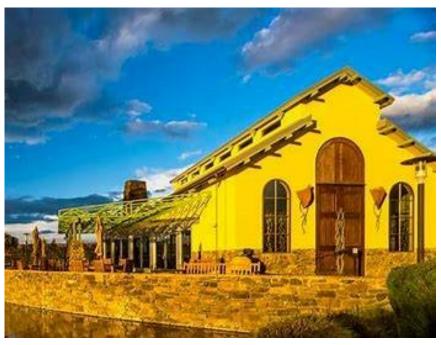
BIANCHI SIGNATURE SELECTIONS CHARDONNAY 2021/\$19.99



DESCRIPTION



The Bianchi Winery is the culmination of three generations' dreams of creating wine in Central California. The long history began with Joseph Bianchi's first foray into California winemaking in 1974 with an investment in a winery and vineyard on the banks of the San Joaquin River in the Central Valley of California. There the Bianchi Wine quickly grew to become an industry leader, producing award-winning wines using the most advanced farming and production technologies. His son, Glenn Bianchi, worked to continue building upon that legacy with his own lifelong ambition of producing ultra-premium wines, searching throughout California to find the finest terroir to meet his high expectations and requirements, settling on 40 acres in beautiful Paso Robles in 2000.

Over the course of the last two decades in Paso, the dream continues to develop, now with Glenn's son, Beau Bianchi, embracing the passion and commitment of his father and grandfather, refreshing the winemaking and visitor experience at the estate to make it a world-class wine destination, complete with a spectacular hospitality center on the property. Today, the state-of-the-art winemaking facility makes it possible for the winery to create limited production wines, and the barrel room allows blending and aging in small lots. The modern-meets-natural, cavernous tasting room serves these exclusive wines, as well as Bianchi's most popular varietals that are available at restaurants and retail locations throughout the country.

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Santa Barbara is widely recognized as one of the best grape-growing regions in California. The cool winds from the western shores of the Pacific Ocean funnel into the mountain pass, pushing marine breezes and the Santa Maria fog southeast through the Los Alamos Valley, where their Chardonnay grapes are grown at El Camino Vineyard. This allows for a long growing season, where grapes can fully ripen without excessive sugar levels. This is the key behind what makes these wines so elegant and unique.

Carefully grown at El Camino Vineyard, their 2021 Chardonnay utilizes Clone 76 and Clone 4. The first is an early-ripening clone, which flourishes in the cooler climate of Santa Barbara, showing both ample flavors and acidity at an earlier brix than most clones. Moreover, it bears light clusters with fewer berries, resulting in wines that are very aromatic and well-balanced. The second, Clone 4, is a highly regarded clone that acts as the base for many of the great Chardonnays of today. This clone is late-maturing, and exhibits high acidity levels, even at ripe brix. They have chosen to feature this clone because of its incredible acid/sugar/flavor balance.

This 2021 vintage will definitely be a top vintage for Santa Barbara County due to a moderate and consistent growing season. The ongoing drought presented challenges for wine growers, resulting in reduced yields but outstanding quality and great concentration in the fruit was widely reported by other vintners in the area. The wine was split for aging, 61% of it aging in French oak barrels, and the remaining 39% aged in stainless steel. The portion of the wine aged in stainless steel helped maintain varietal character and freshness, while the barrel aged portion brought complexity and roundness to the final product. There were 1449 cases in production.



Tasting Notes

Nose:

The beautiful, aromatic nose is reminiscent of fresh pear, honeydew melon, pineapple, and green herbs.

Palate:

The palate boasts similar flavors of white fleshy fruits like white peach and Asian pear, with additional notes of tropical fruits and a hint of buttery caramel on the finish.

Pairing:

Enjoy with an assortment of cheeses, a burrata salad with grilled pineapple, Mediterranean chicken with lemon orzo, or an indulgent helping of creamy lobster mac and cheese.

Winery Website: <u>Bianchi- Paso Robles Winery and Tasting Room (bianchiwine.com)</u>

Paso Robles A.V.A., California

