



Palate Notes: Tart pippin apples jump out of the glass melding with hints of subtle oyster brine and ripe citrus fruit; finishing with a supple mouth, enhanced by lively acidity and balanced minerality.

Serving Suggestions: Salads, spring rolls, oysters, sushi, grilled vegetables or just good friends—all work with this wine!

Optimal Temperature: 42° F

2012 BADGE - Chardonnay “Blue Steel”

WINEMAKING NOTES

Hand sorted fruit, whole cluster pressed. 100% stainless steel fermented at 60-62°. No ML fermentation.

VARIETAL: 100% Chardonnay

APPELLATION: Santa Barbara County

VINEYARD: Sierra Madre Vineyard

BARREL AGING: Stainless Steel only

ALCOHOL: 14.0%

TA: 7.2g/L

PH: 3.32

CASE PRODUCTION: 365 cases