



TASTING PACK WINE #92

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

Ripe fruit and some oak on the nose. Golden and red baked apple/pear, meyer lemon, and baked pineapple/mango. There are florals here that attribute to the wine but do not dominate it with hints of jasmine and honeysuckle - The wine has texture and body.

TASTING NOTES BY: ADVANCED SOMMELIER BRANDON FORD

Slightly underripe to just ripe orchard fruit (green apple, pear) lime and a slight tropical note. Palate has some bready notes and creme fraiche. There is some oak here and the palate is broad and rich.

Sweetness: Dry
Tannin:
Alcohol: Medium Plus
Acid: Medium Plus
Oak: Slight

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: Hanzell Vineyards

Cuvee: Sebella

Grape: Chardonnay

Country: U.S.A.

Regions: Sonoma County

Vintage: 2015

Alcohol: 13.8%

Elevage: No Malolactic Fermentation and is aged
In neutral French oak barrels for 3-6 m

Other: Note that this wine, unlike a lot of
California Chardonnays does NOT go
Through any malolactic fermentation

NOTES :

Look for new world chard to show similar fruit types, but, in riper formats, and less yogurt. Also, don't overlook the structure here. Lack of floral or green bell pepper separate it from other oaked whites.

Retail Price: \$39

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