

COUNTY LINE VINEYARDS NORTH COAST CHARDONNAY



100% Chardonnay; 50% Sonoma Coast; 50% Anderson Valley. Rich aromas of brioche, custard apple and Meyer lemon curd with notes of jasmine. The nose is confirmed on the palate, with hints of honeycomb, bananas and apricot. A mouthwatering acidity and gentle mineralogy balance the lushness of the nose. The perfect pairing for butter poached salmon and lively dinner conversation. Organic.

Organically grown North Coast fruit. Handcrafted in Sebastopol, California. Traditional winemaking techniques and a shorter *élevage* in neutral French oak barrels, each wine is made to provide a cool-climate appellation snapshot. Barrel aged in neutral French oak. Bottled unfiltered. These food friendly comfort wines are crafted to drink gracefully in the present and be enjoyed throughout the seasons.


County Line is a side project of acclaimed California winemaker, Eric Sussman. Drawing on his experience and connections at Radio-Coteau, Sussman works closely with winegrowers in some of the most unique and distinctive vineyard sites in Sonoma and Mendocino Counties. The wines are true to place— honest expressions of the finest cool-climate sites in the North Coast. Serious wines from serious vineyard sources, made for daily drinking.

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Tasting Note:

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NORTH COAST CHARDONNAY
100% Chardonnay. Rich brioche, custard apple, lemon, jasmine, honeycomb, bananas & apricot; mouthwatering acidity & gentle minerality balance the lushness of the nose. Organic.

Shelf Talker:



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