

BROADBENT SELECTIONS NORTH COAST CHARDONNAY



100% Chardonnay. Inviting scents of crisp apple, ripe pear and pineapple are layered with subtle notes of toasted almond and crème brûlée. Zesty flavors of citrus, green apple and stone fruits. Characterized by bright acidity and a creamy, textured mouthfeel. The finish is clean and dry with hints of butterscotch and spice. Pair with herb-roasted chicken, creamy mushroom risotto, seared scallops or charcuterie.

Sourced from select vineyards across California's North Coast, the Chardonnay reflects the region's cool-to-Mediterranean climate, where wet winters, cool springs, and moderate summer temperatures promote extended hangtime and balanced ripening. Grapes were harvested at optimal ripeness and gently pressed before fermentation in a mix of stainless-steel tanks and French oak barrels. Approximately 70% of the wine was fermented and aged in stainless steel to preserve freshness and aromatics, while 30% saw time in neutral French oak to introduce subtle texture and complexity. A portion of the lot underwent malolactic fermentation. Following primary fermentation, the wine matured on its lees with regular bâtonnage.

Bartholomew Broadbent, a renowned wine expert and importer since 1996, founded Broadbent Selections to represent family-owned wineries from around the world. In addition to championing these producers, he has created his own line of wines inspired by regions where he and his family share deep historical and personal ties. Bartholomew, wine is more than a beverage—it's a celebration of family, friendship, and adventure. His love for California's North Coast wines began with a Cabernet Sauvignon sourced from vineyards owned by a family he has been friends with for over 35 years. Building on the success of the Broadbent Cabernet Sauvignon, Bartholomew introduced a North Coast Chardonnay and Central Coast Pinot Noir that continues his tradition of offering affordable wines with exceptional quality.

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Tasting Note:

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100% Chardonnay. Aromas of apple, pear, pineapple, toasted almond & crème brûlée; flavors of citrus, green apple & stone fruit; bright acidity & a creamy, textured mouthfeel; butterscotch & spice on the clean & dry finish.

Shelf Talker:

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