



CHATTER CREEK

Classic • Elegant • Balanced

### 2013 Chardonnay

Crafted in neutral French oak barrels in the traditional Burgundian way, this elegant wine features aromas of apple, citrus, & white peach, followed by a refined palate of pineapple, white peach, & mineral.

Pair with:

- ⇒ Crab Cakes
- ⇒ Hazelnut-crusted Halibut
- ⇒ Risotto or Pasta with Vegetables



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