



ROBERTS + ROGERS

*Reserve*

CHARDONNAY  
2021 SONOMA COUNTY



PRIMARY FRUIT AROMAS AND FLAVORS IN VARIETAL SONOMA CHARDONNAY RANGE FROM LEAN CITRUS TO SWEETER MEYER LEMON, FROM FRESH YELLOW APPLE TO BAKED APPLE. THE “OAKY, BUTTERY CHARDONNAY” FLAVOR PROFILE, NOW AN INTERNATIONAL WINE STYLE RECOGNIZED IN WINE REGIONS AROUND THE WORLD, IS THE PRODUCT OF WINEMAKING DECISIONS AND TECHNIQUES. VERY FEW WHITE WINES ARE AGED IN SUCH A HIGH PERCENTAGE OF OAK BARRELS AS CHARDONNAY. GROWN IN COOL COASTAL ZONES THIS NOBLE GRAPE DEVELOPS THE ACIDITY AND STRUCTURE NEEDED TO WEAR FRENCH OAK WITH GRACE. CHARDONNAY IS THE TOP WHITE WINE GRAPE PLANTED IN SONOMA COUNTY, OCCUPYING MORE THAN 15,600 VINEYARD ACRES.

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