

ALIAS

CHARDONNAY 2021

RESIST INDUSTRIAL WINES

After toiling away in the bowels of the wine industrial complex, we were able to escape with our love of wine still intact. For years, we got to see 'how the sausage was made' at the giant corporations - in the cellars, in the streets, and in the board rooms. We saw an opportunity to make honest wines with love and staying under the radar. We wanted to make wines, from grape to glass, that expressed the varietal and was true to California. A cure for industrial wines...but just in case the corporate powers came after us, we took on an ALIAS.

WINEMAKING NOTES

California Chardonnay is a blessing and a curse. Popularized by richly styled wines with full malolactic fermentation and aggressive oak, the oak-butter bomb has become an addictive but reviled style. The reactionary "unoaked" chardonnay movement was great, but lacked an identity that stuck. Our approach is about balance. We want to showcase the wonderful flavors of tropical fruit, spice, and minerality and leave a more subtle texture of 50% malolactic creaminess and a kiss of vanilla oak. I was hoping for banana cream pie in a bottle, but I was pleasantly surprised to find a little pineapple upside down cake in there, which I will take. This is a chardonnay that will please a diverse crowd, from wine geeks to chardonnay-loyalists. White meats and sauces pair wonderfully, but I kind of love it with fried chicken.

TECHNICAL DETAILS

VARIETALS: 100% Chardonnay

SOURCING: California - Central Coast

ALC/VOL: 13.0%

PH: 3.7

TA: 4.9

R/S: 3.3



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2021 CHARDONNAY

ABOUT ALIAS

It has been said that in crisis, there lies opportunity. In 2011, a group of friends all working in wine decided to embrace that idea by forming an alliance - Alias. We navigated the twisting corridors and dark alleyways of the Corporate Wine Industry to craft the best wines possible, and to do it efficiently, affordably, and intelligently. Great wine for the people!

TASTING NOTES

Our 2021 chardonnay starts in the glass with a pale straw hue, providing aromas of subtle vanilla and toasted hazelnut. The wine flows into bright tropical flavors of banana and mango. A persistent acidity throughout keeps you wanting more. This vintage of Alias Chardonnay pairs wonderfully with creamy pasta dishes topped with seafood or your favorite roast chicken.

TECHNICAL DETAILS

COMPOSITION 100% Chardonnay

Alc/VOL 13.0%

Appellation California

Enjoy slightly chilled and often,

Greg



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