



2022 CALIFORNIA CHARDONNAY

OUR STORY

FOUNDED IN 2010, AVIARY VINEYARDS LAUNCHED WITH THE 2009 VINTAGE OF OUR NAPA VALLEY RED BLEND. THAT FIRST VINTAGE TOOK ADVANTAGE OF SMALL LOTS FROM 13 DIFFERENT VINEYARDS THROUGHOUT THE NAPA VALLEY. LIKE AN AVIARY, THE BLEND OF DIFFERENT GRAPES CREATED SOMETHING MORE UNIQUE THAN EACH COMPONENT. WE STRIVE TO CRAFT WINES THAT ARE CAPTIVATING AND ENJOYABLE. WE WANT TO EXPRESS THE BIG, BOLD FLAVORS UNIQUELY CALIFORNIA BUT PRESENTED IN A BALANCED AND ELEGANT STYLE WITH A SMOOTH FINISH. WE ARE A TEAM, A FAMILY, A COMMUNITY; LIKE AN AVIARY, THE WHOLE IS GREATER THAN THE SUM OF ITS PARTS.

WINEMAKING NOTES

THE GROWING SEASON IN 2022 PRODUCED WONDERFUL LAYERS OF FLAVOR IN THE VINEYARD, AS THE SEASON WENT ABOUT TWO WEEKS LATER THAN AVERAGE. LOWER YIELDS AND A LONGER GROWING SEASON MADE THIS VINTAGE EVEN BETTER THAN 2021.

THE 2022 AVIARY CALIFORNIA CHARDONNAY IS CLASSICALLY CALIFORNIA IN STYLE AND TEXTURE BUT LEANS TOWARDS TROPICAL. THE AROMAS OF RIPE FRUIT, TOASTED VANILLA, AND BREAD ECHO THE EXPERIENCE ON THE PALATE. THIS WINE TRANSPORTS YOU TO AN OVERWATER BUNGALOW IN TAHITI, WHERE THE WARM SUN HEATS THE SALT WATER AND TEAK WOOD. TROPICAL FRUIT GALORE - GUAVA, PINEAPPLE, COCONUT, AND SUBTLE NOTES OF TOASTED VANILLA BEAN - ARE RICH AND BALANCED WITH REFRESHING ACIDITY AND A NUTTY, FLAKEY PIE CRUST BACKGROUND FROM 8 MONTHS OF OAK.

THIS WINE PAIRS WELL WITH WHITE SAUCES, GRILLED SEAFOOD, WHITE MEATS, AND MILDER CHEESES.

TECHNICAL NOTES

PH:	3.65 G/L
TA:	5.5N G/L
ALCOHOL:	13.03%
BARREL:	8 MONTHS FRENCH OAK.



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