



ST. CLAIR
WINERY



PROFILE

BRAND St. Clair Winery
WINE NAME Chardonnay
VARIETAL % 100% Chardonnay
APPELLATION % 100% New Mexico

TASTING NOTES Light golden chartreuse and aromas of butter, hazelnut, caramel apple and toasted nuts set an autumnal tone for this wine. A subtle Chardonnay with a diverse flavor presentation, including brown sugar, apple cider and warm pumpkin pie spices. Short-term oak aging imparts structure and flavors of butter and vanilla to the wine without overpowering more subtle notes with oak. A perfect fireside sipper!

FOOD PAIRINGS Great paired with broiled or grilled fish with a lemon cream sauce. Also wonderful with cajun or chile-spiced chicken pastas.



TECHNICAL DATA

ALCOHOL 11.5%
RESIDUAL SUGAR 4.2
TA 6.8
PH 3.57
OAK American & French
TOAST Heavy
MATURATION AGE 3 months
COLOR Light golden chartreuse
BOUQUET Vanilla, caramel apple, hazelnut & toasted nuts
TASTE Brown sugar, apple cider & pumpkin pie spices
SERVING TEMPERATURE 50° - 55°



Settled amongst wide expanses, bold colors and unusual landscapes in the heart of the American Southwest, St. Clair Winery aspires to create wines befitting the striking beauty and power of the region. A fusion of Old and New World styles that draw on a winemaking tradition stretching back six generations help us craft wines with distinct flavor profiles for a diversity of wine drinkers. The largest winery in the state of New Mexico, St. Clair produces over 15 different wine varieties using locally grown New Mexico grapes.

TASTING CHART

