

Laird Chardonnay Cold Creek

Laird Family Estate

United States - California - Carneros

Laird's Cold Creek Chardonnay is grown in the slightly cooler microclimate of the Sonoma side of the Los Carneros district to the west, where thick fog and cool marine winds protect its tender skins. Indigenous to the Burgundy region of France, Clones 15 and 95 at a 50:50 ratio exhibit an approachable style and luminous, golden color.

The translucent golden hue leads you to an aromatic journey with hints of jasmine, white peach and juicy honeydew. The wine has flavors of honeysuckle and pineapple that are complemented by a creamy mouthfeel and an enticing hint of lemon custard. The lingering finish leaves a refreshing glimpse of Summer. Pair with fish tacos with mango salsa, or just another glass!

Specifications	
Appellation	Carneros
Varietals	100% Chardonnay
Vinification	50% malolactic fermentation. Aged 11 months in French oak (25 % new oak barrels)
Production	2,288 (9-liter cases)



Codes, Weights and Measures	
UPC	8 97046 00109 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 08 97046 00109 5
Case Weight	41
Cases/Pallet	56
Layers/Pallet	14
ABV	14.60%
SRP	\$ 29.99 USD 750mL Bottle

Reviews and News

2017 Laird Chardonnay Cold Creek - 92 PTS - WS

2017 Laird Chardonnay Cold Creek - 89 PTS - WA

2016 Laird Chardonnay Cold Creek - 90 PTS - WS