

**ALBERTONI**  
**CHARDONNAY**  
CALIFORNIA

Restaurant critics'  
wine of choice

**TASTING NOTES:**

This light buttercup-colored wine has very prominent Chardonnay distinctiveness arising from a foundation of pear aromatics. It delivers a rich, full-bodied, creamy savor that leads to it's extraordinary smooth finish.

**SUGGESTED FOOD PAIRINGS:**

This Chardonnay is delicious with olives, cream-sauced pastas, pork chops, grilled chicken and seafood, like lobster, scallops and crab cakes. Good cheeses to pair with this wine include provolone and brie.

Alcohol: 12.5%  
Glucose/Fructose: 5 - 10 g/L  
Blend: Chardonnay, Viogner,  
Chenin Blanc,  
Proprietors' White Blend  
Appellation: California  
Winemaker: Michael Alley  
UPC Code: **On Premise Only**  
**Available in 1.5L**



ALBERTONI VINEYARDS  
NAPA, CA  
[www.broncowine.com](http://www.broncowine.com)