



CHARDONNAY

CALIFORNIA



1ST
BUD BREAK



2ND
RIPENING



3RD
HARVEST



4TH
WINEMAKING



5TH
AGING



6TH
ENJOYMENT

TASTING NOTES:

Heady aromas of oak, green apple, and honey entice you. Creamy oak and honey flavors finish with soft oak that lingers until your next sip.

SUGGESTED FOOD PAIRINGS:

This Chardonnay pairs well with poached salmon, roasted chicken, and pumpkin ravioli.

AWARDS FOR PRIOR VINTAGE:

Six Degrees 2014 Chardonnay California
2016 Tastings.com – 88 Points
'Highly Recommended'

Alcohol: 13.86%

Glucose/Fructose: 6.38 g/L

Blend: 94% Chardonnay,
6% Proprietors' White Blend

Appellation: California

Winemaker: Carol Franzia

UPC Code: 0 81054 00459 6

ONLY 6° SEPARATE YOU
FROM THE GREAT TASTE OF
SIX DEGREES CELLARS

