Clay Shannon Chardonnay, Lake County AVA 2024

SFW0122024

Shannon Family of Wines

— California, USA

Vintage

Tim Atkin Points

A blend of Chardonnay from Lake County grapes creates a complex & food-friendly wine. Nicknamed El Coyote by the vineyard workers due to the number of Coyotes found roaming and howling on the site.

Production

Made from organically-grown grapes from Shannon's Knolls vineyard in Lake County. Clay Shannon Chardonnay is barrel aged in 25% new French oak for 6 months. The vineyard is planted with 3 different clones, clone 4, 76 and 95. Clone 4 is the most tropical, and clone 76 and 95 have more mid pallet weight and structure when grown on volcanic soils.

Tasting note

Aromas of pear, nutmeg, honeydew, lemon zest with just a hint of butter. On the palate: Fuji apple, vanilla & baking spices. Bright, clean with a creamy texture.

Food Match

Smoked salmon, cured meats or freshly dressed salads.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Lake County Ava

Winemaker:
David Guimaraens

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
850005509189