



# RESERVE CHARDONNAY



## **VINTAGE & APPELLATION**

2021 Reserve Chardonnay, Lodi, California

#### **COMPOSITION**

100% Chardonnay

#### WINEMAKING

We use a cold fermentation process to ferment this wine in oak for 30 to 45 days. We then age the wine for six to nine months, allowing flavors to mature.

### **WINE PROFILE**

This wine has light oak and buttery aromas complemented by tropical notes of pineapple, peach and pear. The soft acidity creates layers of texture on the palate.

#### WINE REVIEW

## 92 points, Wine Enthusiast

"This medium-bodied wine leads with lightly toasted oak aromas like ground ginger and grilled bread, followed by well-ripened Bosc and Anjou pear flavors on a rich, slightly tangy and layered texture." Jim Gordon



ALCOHOL: 13.9%  $\ \ \$  TA: 4.8 g/L  $\ \ \ \$  pH: 3.75  $\ \ \ \$  RS: 4.0 g/L











# **Ambitiously Dreaming. Confidently Drinking.**

Hook Or Crook Cellars proudly debuts our expanded brand portfolio of four reds and two whites, all Lodi, CA, appellated. Casual and savvy drinkers alike will brag about this undeniably robust yet approachable wine. An incredible find for consistency, flavor and price, this versatile wine pairs well with homemade dinners as well as decanting for large parties. It holds up against wine twice the price. With chart-topping sales on our first SKU (the 2018 Field Blend), Hook Or Crook is living up to our brand name of creative determination. But there's no resting on metaphors here. We're busy expanding into markets across the U.S. and internationally with a lineup of wines and scores to share. Putting our stake in the ground is what we live for, but it's our relentless spirit to create impressive and affordable wine for which we are most proud. - Allen & Tiana Lombardi, Owners, Hook Or Crook Cellars

Highly rated. Lodi, CA, appellated. Easy to drink. And under \$12/bottle.

