USA, California | 2023

FEDERALIST CHARDONNAY



Story Federalist winemaker Corey Garner sources the grapes from a single vineyard in the Lodi wine region, near the Sacramento River Delta. The area produces 20% of all California grapes—more than Napa and Sonoma combined. It boasts a Mediterranean climate and deep sandy soils, ideal for high-quality wine production. One-third of the fermentation and malolactic fermentation takes place in new American and French oak barrels. The lees are stirred throughout the malolactic fermentation, lending the wine a rich mouthfeel. The wine continues to age on the lees until the final blending.

COLOR Pale golden yellow.

AROMA The nose reveals ripe pear, citrus, green apple, mango, coconut, and vanilla.

TASTE The palate is bursting with tropical fruit—almost chewable in intensity—with a creamy, coconut-tinged mouthfeel framed by oak. A vanilla-scented finish lingers long and balanced on the tongue.

TIPS FOR USE The bold-flavored The Federalist Chardonnay is a delightful tasting experience on its own, sure to win over lovers of American wines. It pairs beautifully with rich seafood dishes such as roasted lobster, grilled salmon, sea bass in a creamy sauce, or smoked flounder. Also try it with rich Brie cheese served with ripe pear—an absolute hit.

WINE TYPE	White wines	**PACKAGE SIZE**	12 bottle(s)
GRAPES	Chardonnay 100%	**BOTTLE CLOSING**	Natural cork
MANUFACTURER		**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	14%	**PRODUCT NUMBER**	272002
SUGAR CONTENT	3 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness	Fulfills Norex requirements, but we are waiting for more information...		
Social responsibility			
Administrative accountability			

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari