

MATCHBOOK WINES

\$24.35

* Suggested retail price

Chardonnay 2017

\$	Service fees	\$0.00
	Product code	14266070
\$	Licensee price	\$21.16
iái	Format	12x750ml
	Listing type	Private import
Lo	Status	Unavailable
	Type of product	Still wine
	Country	United States
Ø	Regulated designation	American Viticultural Areas (AVA)
0	Dogion	California
•	Region	California
0	Subregion	Yolo, Dunnigan Hills
*	•	
9	Subregion	Yolo, Dunnigan Hills
Q	Subregion Classification	Yolo, Dunnigan Hills Estate bottled
•	Subregion Classification Varietal(s)	Yolo, Dunnigan Hills Estate bottled Chardonnay 99 %
•	Subregion Classification Varietal(s) Varietal(s)	Yolo, Dunnigan Hills Estate bottled Chardonnay 99 % Verdejo 1 %
♀ ◎ ※ %	Subregion Classification Varietal(s) Varietal(s) Alcohol percentage	Yolo, Dunnigan Hills Estate bottled Chardonnay 99 % Verdejo 1 % 13,9%

ABOUT THIS WINERY

Why Matchbook? As a farm kid growing up in the late 1950's and early 1960's John Giguiere was a confirmed pyromaniac starting various things on fire such as his father's wheat field. He eventually grew out of this fascination with the "Matchbook" but still have fond memories of its power.

TASTING NOTES

The 2017 Matchbook Chardonnay opens up with aromas of honey and floral perfume framed by a beautiful barrel expression of vanilla and crème brûlée.

Flavors of sweet fruit, peach pit, and ripe honeydew melon mingle with subtle notes of tropical fruit and butterscotch. The creamy texture is balanced by a bright, crisp finish. The Old Head, Estate Bottled Chardonnay is a showcase wine for the Dunnigan Hills terroir.

PRODUCT NOTES

East of Napa, Left of Center: The Giguiere family embodies Dunnigan Hills winemaking. In 1981 they pioneered grape-growing in this region when they planted their very first vineyard. By 1993 they'd succeeded in making the Dunnigan Hills a nationally recognized American appellation.

PRODUCTION NOTES

Six different clones of Chardonnay were artfully blended to create this wine. The barrel fermented lots were lees ያዜተለብ ነለና ሀገር ይዋል ያዜተ to enhance texture a ሌ ፍ ለ ይሀብ የሀገር ለ Most of the tank ferme Kieß կው የእናለር ነው በ Jarreled down to sales Managelg. Yeast "cocktails" were (450) 822-1363 Sud-Laurentides & Outaouais

JEREMY ROUSSIN (819) 212-4520 Montérégie, Estrie & Centre du Québec

Noble Selection 1370 Boulevard Rosemont Montréal, QC H2G 1V4 (514) 989-9657

on all lots to allow complex fermentation characters to evolve in the wine.







SYLVAIN GUILBAULT (450) 275-1346 Sales Manager

ANDRÉA MATHURIN (581) 996-1514 Est du Québec **LÉA FIGOLI** (450) 822-1363 Montréal Est & Lanaudière

FRANÇOIS LAROUCHE (438) 833-4816 Center of Quebec KARL DYKHUIS (514) 346-2801 Ouest-de-l'Île, Laval, Sud-Laurentides & Outaouais

ARNAUD BÉNIER (514) 549-7689

JEREMY ROUSSIN (819) 212-4520 Montérégie, Estrie & Centre du Québec