



GRANITE HILL  
CELLARS

## 2022 Lodi Chardonnay

**About:** Granite Hill Cellars is a newly released brand by the Kautz Family of Lodi, California. The name comes from the rocky and “granite” terroir the family’s vineyards grow on. The soft rolling hills, in conjunction with the Pacific Ocean Delta breezes make these vineyards ideal for grapes of distinction. Practicing “sustainability” for over 30 years, the family is committed to the longevity of their land and the environment around them.

**Appellation:** Lodi has been a famed region for growing Zinfandel grapes for many years, but it has been the last 10-15 years that they are shining through with other varieties, including Chardonnay. The sub-AVAs for this wine come from Sloughhouse and Alta Mesa, which are located in the northern part of Lodi, just west of the Sierra Foothills.

**About the Wine:** The 2022 vintage is supple with flavors of tropical fruit, like guava, apple and passionfruit that leads into vanilla beans and a creamy medium finish.

**Pairing:** Delicious with soft cheeses, fish such as tilapia, halibut and salmon, as well as chicken and pork dishes. Perfect with summer veggie dishes such as zucchini and wild mushroom pasta.



### Technical Notes

Blend: 100% Chardonnay				
Appellation: Lodi, California				
Alcohol:	13.5%	TA:	5.6 g/l	pH: 3.62
		RS:	3.64 g/l	
Aging Five months- New French Oak				
UPC: 7 24826 03251 8				
Vegan Friendly and Certified Sustainable				

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