



ZERO DOSAGE

100% Chardonnay
Lodi Kettleman and Arroyo Seco Vineyards
Lodi Woodbridge and MOnterey County

ABV: 12.5%
pH: 3.09
TA: 8.2 g/L

Bottled: 01/17/2022
Winemakers: Laurent Gruet & Sofian Himeur
Case production: 750 cases

WINEMAKERS NOTES

In August 2021, the Chardonnay grapes were hand-harvested in Lodi and Monterey County and fermented in stainless steel tanks. In January 2022, the cuvée was placed into its final bottle to undergo tirage aging. The bottles lay in VARA's cellar for 28 months until April 2024, when they were riddled and disgorged.

TASTING NOTES

This sparkling wine has a light yellow, perfect straw color with tiny bubbles and aromas of citrus blossom, green apple, and lemon. On the palate, this wine has bright acidity with fresh ripe fruit, minerality, green apple, and grapefruit.

SERVING SUGGESTIONS

This wine pairs well with rich foods. Pair it with summery salads, like a chopped Caesar salad, salad nicoise, or a warm German-style potato salad. Try it with a grilled Gouda sandwich, deviled eggs, or radishes with butter and salt for some unexpected pairings.