



EST. 1993

FORESTVILLE®

FAMILY OWNED

TECHNICAL DATA SHEET

TASTING NOTES

At ForestVille Vineyards, we offer award-winning California varietals crafted for smooth balance, easy enjoyment, and exceptional quality.

Our Chardonnay is rich and elegant, showcasing aromas of ripe pear, green apple, and citrus blossom with hints of vanilla and toasted oak. The palate is smooth and balanced with bright acidity, layered tropical fruit flavors, and a creamy, lingering finish.

AT A GLANCE

VARIETAL: Chardonnay

%: 90% Chardonnay, 10% Proprietary Whites

APPELLATION: California

AGING: French & American Oak

ALCOHOL: 12.5% by Vol.

PAIR WITH: Grilled chicken, seafood, creamy pasta, roasted vegetables, and soft cheeses.

WINEMAKING

Grapes are hand-picked in the cool of the morning to preserve freshness. Gentle pressing and cool fermentation in stainless steel tanks enhance the wine's fruit character and purity. A portion of the wine is aged in French and American oak to add texture and complexity.

TECHNICAL OVERVIEW

Alcohol by Volume: 12.5%

Total Acidity (TA): 0.65 g/100 mL

Residual Sugar (RS): 0.40 g/100 mL

pH: 3.42

TRADE HIGHLIGHTS

- Established 1993
- Family Owned
- Fourth Generation California Wine Leadership
- Cellared & Bottled in Lodi
- California Appellation
- Export Ready
- Retail & On-Premise Friendly



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