RARE

PROPRIETARY PLATINUM
NORTH COAST 2021
CHARDONNAY

90 POINTS, BEST BUY

WINE ENTHUSIAST

THE PINNACLE OF OUR NORTH COAST WINES, RARE PLATINUM REFLECTS FIVE GENERATIONS OF CRAFTSMANSHIP. RICH, SMOOTH, AND BEAUTIFULLY BALANCED, IT'S MADE IN OUR FAMILY'S TRADITIONAL STYLE—PERFECT FOR SHARING AROUND THE TABLE, ANY DAY OF THE WEEK.

CRISP	●	SOFT
LIGHT	●	FULL BODIED
UNOAKED	●	OAK

THIS MULTI-LAYERED BLEND COMBINES PARTIALLY BARREL-FERMENTED CHARDONNAY—AGED FOR 12 MONTHS ON THE LEES—WITH COOL-HARVESTED VIOGNIER, WHICH ADDS A LIFTED NOSE AND VIBRANT FRUIT CHARACTER.

BRIGHT, RIPE AROMAS LEAD INTO A GENEROUS PALATE OF CITRUS AND TROPICAL FRUIT, SUPPORTED BY A CREAMY TEXTURE AND BALANCED ACIDITY. FRESH YET FULL-BODIED, THIS CHARDONNAY IS EQUALLY ENJOYABLE ON ITS OWN OR WITH FOOD.

ITS VERSATILITY SHINES ALONGSIDE GRILLED WHITE MEATS, SEAFOOD, BAKED CHICKEN, SALMON, AND SEASONAL FAVORITES LIKE TURKEY AND DRESSING—SHOWCASING WHY CHARDONNAY CONTINUES TO BE AMERICA'S FAVORITE WHITE WINE.

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