

## SOLA PASO ROBLES - Chardonnay



COUNTRY: USA  
REGION: Paso Robles, CA  
SOIL: Dense clay-based

- Alcohol content: 13.6%
- Brix at harvest: 24.4°
- Acidity: 4.1

***Created in 2008, Sola Winery is family owned and operated from the ground up by Tim Halikas and a team of winemakers, family and friends. We create high quality wines that you can pour at the end of the day or bring to a family gathering.***

### Background:

This Paso Robles Chardonnay comes from a small historic winery on the west side of Paso Robles. This is a large winegrowing area at the southern end of California's Central Coast region. This has been a winemaking region since the late 18th Century, when Spanish missionaries planted the first wine grapes.

The climate in Paso Robles is warm and continental, despite its proximity to the Pacific Ocean. Thanks to the hills that stand between the coast and the vineyard, we get hot days and cool nights, which is great for ripening varieties. Dense clay-based soils, in addition to generous rainfall, make it possible for some vines to be dry-farmed without supplemental irrigation.



### Tasting notes:

Deep amber tone. A balance of golden apple, tangerine and a hint of pineapple. Clean acidity with a full elegant Chardonnay finish.

### Grape variety

100% Chardonnay.  
Service temperature: 8°C.

### Vinification

Predominately tank aged with 10% in lightly toasted new French oak barrels.

### Pairing:

Serve with grilled chicken or roasted pork belly.

