



# 2012 *Glenwood Cellars Chardonnay*

*Produced By Winemaker Eric Kent  
& Vintner Carl Tiedemann*

## **Blend:**

This bottling represents an exotic blend of 98% Chardonnay and 2% Viognier, with 92% of the fruit harvested from three vineyards in the Sonoma Coast appellation and the remaining 8% from the Napa side of Carneros.

## **Barrels:**

All barrel-fermented, with roughly 18% new French oak.

## **Tasting Notes:**

A brilliant, light yellow in color, aromas of poached pear, ripe stone fruits and toasted marshmallow jump from the glass. The supple, medium-bodied palate that follows invokes Asian pear in a honey glaze, supported by bracing acidity and a clean, refreshing finish. Minimal use of new French oak complements a deftly balanced wine that will be equally comfortable on its own or with a wide variety of foods!

*Tiedemann  
Wines*

*This wine is vinted and bottled  
by Tiedemann Wines*