

BISTUE
CELLARS

BISTUE Chardonnay 2021



Bistué Cellars was born out of passion for exploring different wine regions and creating cool and remarkable wines. It all started in 2014 as a fun side project by winemaker Carolina Bistué and her family, but soon became a core part of the Bistué's Wine Bridge portfolio. After earning her Masters in Viticulture and Enology at UC Davis, Carolina Bistué worked at La Perla del Priorat in D.O.Q. Priorat, Spain and at Paul Hobbs' Viña Cobos in Mendoza, Argentina. Carolina believes in minimal-intervention winemaking and that great wines start in the vineyard. The care of the vines should focus on allowing them to express their terroir.

Tasting notes: Aromas of apple, peach, and stone fruit with mild notes of almonds and oak. Intense and full bodied. Vibrant and well-balanced acidity with mature and crisp tannins in a long and refreshing finish. Pair with oysters, lobster, soft cheese, and light appetizers.

Winemaker: Carolina Bistué

Appellation: Russian River Valley

Grapes: 100% Chardonnay

Harvest Dates: September

Winemaking: Hand-picked grapes and cluster sorting at the winery. Whole cluster pressing with pneumatic press.

Ageing: 12 months in Francoise Freres French oak barrels (20% new, 20% second-use, 60% neutral)

pH: 3.5 **RS:** 0.4 grams per liter **Alc:** 14% **UPC:** 8 69338 00036 2

Russian River Valley: Known for its unique microclimate, characterized by cool temperatures and frequent fogs. This environment is ideal for cultivating grape varieties such as Pinot Noir and Chardonnay, as it leads to slow ripening of the grapes, allowing for a greater development of flavor and aroma.

Other Wines Available:

BISTUE Tannat
BLACK BADGER Red
BLACKSWIFT Red

