

# Chardonnay Is Not a Four Letter Word



## Evening Land Vineyards 'Eola-Amity Hills' Chardonnay

This Oregon Chardonnay has ripe orchard fruit and a saline edge that keeps it fresh, with enough body to stand up to buttery fish or roast chicken. Reach for this when you want Chardonnay without all the oak and weight.



## Domaine Bousquet Organic Chardonnay

Barrel-fermented in high altitudes in Argentina, this organic Chardonnay has the creaminess you want from oak with enough acidity to keep it from feeling heavy. Pour it with salmon or pasta in cream sauce when you need something fuller-bodied that won't overwhelm the meal.



## Château Guilhem Chardonnay "Pot du Vin"

Made in concrete tanks without oak, this organic Languedoc Chardonnay stays bright and thirst-quenching even in the southern French sun. Grab it for dinner when you want white wine that feels refreshing rather than rich. Good with grilled fish or vegetables.



## Daou Chardonnay

From Paso Robles, this spends almost a year in new oak, giving it the full California treatment with tropical fruit and a creamy, rounded texture. It's built for lobster rolls, chicken marsala, or anything with butter...big enough to handle rich food without losing its balance.



## Henri Costal "Truffieres" Chablis

This single-vineyard Chablis has real weight but stays crisp and full of minerality, with apple and hazelnut that shine through the acidity. Open it with oysters or Dover sole, when you want classic Chablis that's bright and sharp without feeling thin.



## Sean Minor Chardonnay

Juicy apple and pear with just enough vanilla spice to give it some charm, this California Chardonnay works for Tuesday night chicken or weekend takeout. Pour it when you want something straightforward and easy drinking that still tastes like actual Chardonnay.

