

ORO BELLO

2018 CHARDONNAY

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2018
CHARDONNAY
CALIFORNIA



Elegant fruit aromas range from pineapple to kiwi with Meyer lemon notes. The mouthfeel is smooth yet fresh and balanced with well-integrated toasted oak.

THE PERFECT CHARDONNAY FOR HERE AND NOW.
TREAT YOURSELF AND YOUR FRIENDS TO THESE
DAZZLING DROPS OF CALIFORNIA SUNSHINE.

INGREDIENTS:
Grapes, yeast,
and oak.

120 CAL
per 5oz (148ml) Serving
(5 servings per bottle)
3g of Carbs, 0g of Fat, <1g of Protein

SERVE CHILLED AT:
44-57°F / 7-14°C
(30 min. in the fridge)

To learn more about Oro Bello and our
commitment to sustainability, please
visit our website OROBELLOWINE.COM

Alc. 13.7% by VOL.
TA: 5.3 | pH: 3.5 | RS: Dry
Oak: 20% New, 80% Neutral

NO ADDED: Artificial Color, Sweeteners, Gum Arabic or DMDC
GLUTEN FREE VEGAN FRIENDLY

Only Natural
Ingredients!

No Artificial
Additions!

WINEMAKING

- Harvested and Pressed within 8 hours
- Champagne Press Cycle
- Lees stirred twice a month
- Aged in Oak for 9 months (30% new)
- Cross-flow filtration

We use a champagne press cycle to lower the phenolic content of our wine. The fruit from Lodi goes through both primary and secondary fermentation in to increase the richness and viscosity, while the Petaluma Gap fruit only goes through primary fermentation in order to maintain its acid, aromatic complexity and the identity of its terroir. Both lots are combined 3 months before bottling and are cross-flow filtered. No chemical additives or adjustments are made except for the addition of the absolute minimum effective sulfites needed.

WWW.ORBELLOWINE.COM

POINT OF PURCHASE MATERIALS

Preprinted and downloadable seasonal POP materials:

- Shelftalkers
- Neckers
- Case Cards
- Pool Floats



Download from:

www.atlaswineco.com/trade

SEASONAL SHELF TALKERS NECKERS

TASTING NOTES

Creamy tropical fruit aromas range from pineapple to kiwi with Meyer lemon notes. The mouth-feel is smooth, fresh and balanced with well-integrated toasted oak. The 2018 Oro Bello Chardonnay is ready to drink and will keep easily for up to three years.

PAIRS WITH
GARLIC PRAWNS

Feast on guacamole with fresh salsa and grilled garlic/lime barbecued prawns.



VINEYARD SOURCES

20% Chardonnay

Keller Estate Vineyard in the Petaluma Gap
AVA, Sonoma Coast AVA, California

Keller Estate sits in the heart of the Petaluma Gap AVA where the wind and the fog are trademarks. The "Gap" as it's affectionately known is actually a wind gap named after a coastal mountain opening that stretches east from the Pacific through the town of Petaluma and then roars south to San Pablo Bay. The chardonnay from Keller Estate comes from La Cruz Vineyard where the soils are multi-layered, mineral-laden clays that were once San Pablo Bay sea beds. This mineral character comes through in our chardonnay and brings another level of complexity.

80% Chardonnay

Lodi AVA

The 80% of the fruit that comes from Lodi is located at the northern edge of the San Joaquin Valley, east of San Francisco Bay. Lodi enjoys a similar climate and growing conditions to its coastal neighbors Napa and Sonoma. The two major rivers originating in the Sierra Nevada mountain range that feeds the Lodi appellation have brought soils rich in granitic-based minerals that lend complex flavors to the wines of Lodi.

CASES PRODUCED

2180

PRESENTED BY

