

ORO BELLO

2019 CHARDONNAY

2019
CHARDONNAY
CALIFORNIA

TROPICAL FRUIT
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. 14.0% by VOL.
TA: 5 pH: 3.7 RS: Dry
Oak: 30% New

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 order 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.ATLASWINECO.COM



LAB TESTED



LOW SULFITES
(~75ppm)



NO TOXIC ADDITIVES



NO RESIDUAL SUGAR
(<1g/L)



VEGAN FRIENDLY



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 2019 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

30% Chardonnay
Sobieski Estate Vineyard
Sonoma Mountain AVA, California

Clone 4, Volcanic Soil

70% 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.

9L case - 12 bottles * 750 mL

56 cases per pallet

14 cases per layer

Closure: Diam 3 cork

Weight: 36Lbs per case, 2100 Lbs per pallet

14in Length *12in Height *10in Width



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CASES PRODUCED

1664

PRESENTED BY

