


THREE FINGER JACK

Gold Mine Hills Chardonnay

www.3fingerjack.com



VARIETALS	100% Chardonnay
VINTAGE	2022
REGION	Lodi, California, USA
TECHNICAL DATA	Alcohol 14.5% Total Acidity 0.54g/l Residual Sugar 0.33g/l pH 3.68
APPEARANCE	Bright dark yellow.
NOSE	This full-bodied Chardonnay offers suave aromas nuanced with delicate white summer flowers, toasted almond and a hint of whiskey barrel.
PALATE	Flavors of ripe fig, mango, lightly roasted marshmallow and sliced pear segue to a creamy butterscotch finish balanced by a natural acidity. Charming and charismatic.
AGEING	Most of the Chardonnay for this blend was fermented on French and American oak, along with sur-lie aging to give the wine richness and fatness.
PAIRING	It can stand proud on its own, or alongside spicy fish tacos or grilled prawns and lobster or fire roasted chicken thighs.
RATINGS	
ORDER CODE	US0042