

6°
SIX DEGREES CELLARS
2014
CHARDONNAY
CALIFORNIA

Only 6° separate you
from the great taste of
Six Degrees Cellars

TASTING NOTES:

Heady aromas of oak, green apple and honey entice you. The creamy oak and honey flavor finishes with soft oak that lingers until your next sip.

SUGGESTED FOOD PAIRINGS:

This Chardonnay pairs well with eggs Benedict, poached salmon, grilled veal chops, and pumpkin ravioli.

AWARDS FOR PRIOR VINTAGE:

Six Degrees 2013 Chardonnay California

2016 New World Int'l Wine Competition – **89 Points**

2015 Ultimate Wine Challenge – **85 Points**

2016 SF Chronicle Wine Competition – **Silver Medal**

Alcohol: 13.5%
Glucose/Fructose: 6.41 g/L
Blend: 95% Chardonnay,
5% Proprietors' White Blend
Appellation: California
Winemaker: Carol Franzia
UPC Code: 0 81054 00459 6
Release Date: April 2016

SIX DEGREES CELLARS
NAPA, CA
www.broncowine.com

