

DALLIANCE



In 1861 Lake County was created from parts of Napa and Mendocino counties and has since been well known as a farming community. In the 1870s vineyards were planted and by the early 1900s the area was already earning its reputation for producing “The world’s greatest wines.” Prohibition forced an end to the Lake County wine production in 1920 when most of the vineyards were removed and replaced with walnut and pear orchards.

The comeback of the wine industry in Lake County began in the 1960s when a few growers rediscovered the area’s grape growing potential and once again began planting vineyards. Today, Lake County has more than 8,800 acres of planted vineyards, a significant increase from the less than 100 acres that were planted in 1965, and where sustainable farming practices are used to produce the finest mountain fruit possible. This area has also seen the recent establishment of several American Viticultural areas such as High Valley and Red Hills-Lake County.

Each vineyard block was carefully planned to fit the contours of the land and maximize ideal sun exposure. Varietals, rootstocks, clones, vine spacing and row direction were matched to the soil composition and exposures.

LAKE COUNTY CHARDONNAY

REGION: Lake County, CA
WINEMAKER: Mike Wood
VARIETAL: 98% Chardonnay, 2% Sauvignon Blanc
COLOR: Clean, straw yellow
BOUQUET: Green apple, citrus and melon
TASTE: Tropical fruits, crisp apple. Lush, well balanced,
full and rich with a long lingering finish
CASES PRODUCED: 1,400
FOOD PAIRING: Seafood, poultry, Asian dishes, light
pastas and vegetables
SERVING TEMP: 55°F (13° C)

