

Fold over and place under bottle



Bonair

Yakima Valley

CHARDONNAY

Estate bottled from our vineyards in the sunny Rattlesnake Hills. Aged 10 months in 1 to 3 year-old French burgundy barrels. This is a traditional Chardonnay in the style of the French white burgundies. The wine goes well with all seafood, particularly Dungeness crab, shrimp, and lobster. Serve at cellar temperature - 55°

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