

SEARS CHARDONNAY SELECTIONS

- **2017 Roots Cancilla Vineyard Chardonnay** \$22
Oregon seems made for Chardonnay. Barrel-fermented. From a single one-acre vineyard. Only 60 cases made.
Organic

- **2018 Shooting Star Mendocino County Chardonnay** \$14
Fermented in stainless steel tank, with minimal oak aging. This Chardonnay shows citrus and mineral characteristics with a hint of stone fruit flavors and bright acidity. Shooting Star is one of Jed Steele's projects.

- **2018 Saviah Cellars The Jack Chardonnay** \$12
100% Chardonnay
30% barrel fermented; 18% new French oak, 70% stainless steel to retain bright, clean and fresh flavors.
Scents of pear, apples, and tropical fruit with hints of vanilla. The palate is fresh, clean and crisp with balance expressed through flavors of stone fruit and Gala apples.

- **2018 Isenhower Photobomb Chardonnay** \$12
Walla Walla
From Brett Isenhower comes this 100% Chardonnay - a clean Stainless steel ferment allows the fruit to show through. Crunchy stonefruit and ripe apples parlay a fresh crisp style. Super clean and fresh with perky acidity and neat minerality.

Sears Chardonnay January Madrona Wines Monthly