



SEA SUN, Chardonnay California



Paired with _____



BURRATA WITH TOMATO CONFIT



BURRATA WITH NORTH ATLANTIC LOBSTER

Tasting Notes _____

Created from three coastal appellations – Solano, Santa Barbara and Monterey Counties – this Chardonnay is golden-hued with a shimmering lightness that features fresh scents of lemon zest and the nectar of peaches and apricots. A hint of brioche adds additional interest to the nose, along with a mineral character that evokes the clean, earthy aroma of wet rock. Entry on the palate is broad, filling the mouth with lemon/lime and flavors of nectar echoing the nose. Integrated wood mingles with the slight saltiness of an ocean breeze.

This wine's roundness is balanced by its lively acidity, which cuts through the creaminess of the burrata, complements the plant-forward tomato confit and works in harmony with the lobster. There's also a delightful and savory umami experience you'll get from sipping on this Chardonnay while enjoying the saltiness of the parmesan crisp.