

5TH & BIDWELL

5th & Bidwell is the ultimate green way to drink wine.



This project includes a Chardonnay that's sourced from the central coast with complements from both the Central Valley and further up the Northern CA Coast. Our Cabernet Sauvignon comes from Lodi with accents from Paso Robles and Contra Costa. All wines are raised in Neutral Oak with a percentage of new oak on the Cabernet Sauvignon and Chardonnay to round out the fruit profile.

We have been searching for years for the right source that is sustainable, but also adds the freshness and value that we need for our new Keg Project.

5th & Bidwell represents a value that sits at about 10-15% more than a traditional bottle of wine. Our 20L kegs are the equivalent of 27 bottles of wine. No waste, no flaws, no wine bottles to throw out and no extra work.

Our vintage look is a throwback to the Speakeasy's of the 1920's. Where quality and exclusivity were of the utmost importance. We blended our wines to be a perfect complement to light fare and also as a perfect pairing for cocktail hours and aperitifs. 5th & Bidwell will only be available in our signature Key Kegs.

CHARDONNAY



Varietal/Blend: 100% Chardonnay

Farming: sustainable

Soil: sand, clay & loam

Vine Age: 10+ years old.

Fermentation: whole-cluster pressing / temperature controlled fermentation in stainless steel

Malolactic: yes

Maturation: 7 months in Neutral French oak barrels, 15 % new.

Alcohol: 13%

Fined: yes

Filtered: no

The 2015 Chardonnay shows crystal transparency with a pale straw color in the glass. The nose is dominated with toasted brioche and almond skin. The palate is elegant with mouth-watering acidity and texture. Stone fruit, apples and river rock minerality linger on the crisp, clean finish.

Country: United States

Region: Central Coast, Central Valley, North Coast California

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