LOCKHART CELLARS

Lockhart was inspired by the intersection of opportunity and creativity. Inspired and in collaboration with T. Edward Wines, these expressions of Chardonnay, Cabernet & Merlot over deliver for their price point. The wines of Lockhart are a testament to our relationships with growers and vintners in the Valley and beyond.

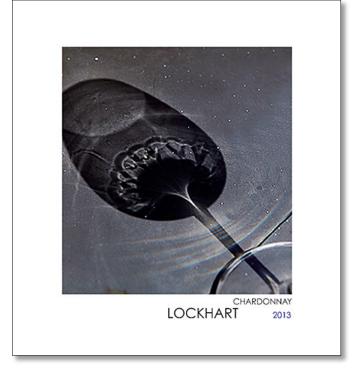


Lockhart Wines are produced with a clear goal: to make straight-forward, food-friendly wines. This goal is attained through a process that begins in the vineyard, where high-quality grapes provide a base for the wine. The grapes chosen for these wines are from select vineyard sites in Sonoma and Napa counties.

The winemaking style is one of little intervention. No new oak is used (none at all in the Chardonnay) to allow the fruit and varietal characteristics of the wines to shine through. Both the merlot and chardonnay are clean, bright wines that pair well with a wide variety of foods.



CHARDONNAY



Varietal/Blend: 100% Chardonnay

Farming: sustainable

Soil: sandy loam

Vine Age: 20+ years old

Yeast: cultured

Fermentation: stainless steel and barrel fermented

Aging: 6 months in French oak

Alcohol: 14.0%

Fined: light

Filtered: light

Production #s: N/A

Country: United States

Region: California