

BODAN ROAN CELLARS

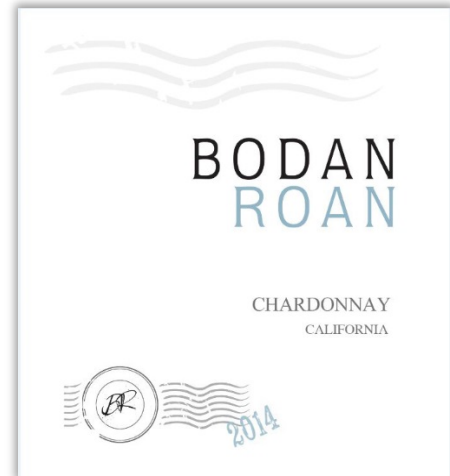
Bodan Roan Wines are produced with a clear goal: to make straight-forward, food-friendly wines. This goal is attained through a process that begins in the vineyard, where high-quality grapes provide a base for the wine. The grapes chosen for these wines are from select vineyard sites throughout California.



Bodan Roan was inspired by our travels and experiences throughout the world. This is the purpose of the BR passport stamp on the lower left of the label, and a testament to the ever evolving vintage character of wine. The Bodan Roan Chardonnay Pinot Noir and Cabernet are testaments to our relationships with growers and vintners in the Valley and beyond.

The winemaking style is one of little intervention. Very little new oak is used to allow the fruit and varietal characteristics of the wines to shine through. Both the Pinot Noir and Cabernet are clean, bright wines that pair well with a wide variety of foods.

CHARDONNAY



Varietal/Blend: 100% Chardonnay

Farming: sustainable

Soil: clay & loam

Vine Age: 10+ years old

Yeast: selected

Fermentation: stainless steel tank

Malolactic: full ML

Aging: 6 months in predominantly neutral French Oak for the Chardonnay / 40% new

The fruit for Bodan Roan Chardonnay is from the winery's favorite cooler vineyards and higher elevation sites in California. The wine has aromas of peach, pear, lemon peel and apple that emerge in layers on the palate.

Alcohol: 13%

Fined: light

Filtered: yes

Country: United States

Region: California