

SCHUG
CARNEROS ESTATE
SONOMA · CALIFORNIA

2019 SONOMA COAST
CHARDONNAY



Elegant citrus aromas, with hints of pineapple and white peach. The palate opens with delicate flavors of quince and stone fruits and finishes with mouthwatering acidity. Try it paired with dry cheeses such as Gouda or Manchego, or with delicate seafood, soup, and pasta dishes.

JAMESUCKLING.COM  90
POINTS
www.schugwinery.com

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