

THE ATOM

THE SCIENCE BEHIND THE WINE



chardonnay — california —

Ah, wine! Deceptively simple in chemistry yet infinitely complex in sensory experience.

Composed of atoms yet equally composed by time. There are only 9 atoms in alcohol. The winemaking process is but 4 steps. Yet with the passage of time in both barrel and bottle, complexity is revealed. 800+ aromas to detect, 100+ unique flavors to taste. 1 perfect bottle for you. Consider the atom.

The Atom California Chardonnay is a super-collision of hand-selected fruit, sourced from key growers throughout California. Aromas of toffee, vanilla, and baking spices accelerate into flavors of baked apple and citrus, with a touch of toasted oak. This wine has a clean finish.

technical data

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| Vintage: | 2021 |
| Appellation: | California |
| Alcohol by Volume: | 13.5% |
| pH: | 3.56 |
| Total Acidity: | 4.8 g/L |
| Oak: | American & French |
| Color: | Gold Straw |
| Body: | Medium-plus |
| Finish: | Creamy, long & objective |