

# Barrel Burner Chardonnay Double Oaked

## THE FACTS

COUNTRY: USA - CA

REGION: California

APPELLATION: California

CEPAGE: 100% Chardonnay

WINEMAKING: 100% stainless steel fermentation at 50°F, followed by aging with new French oak twice for six months each, enhancing depth and complexity.

ALCOHOL BY VOLUME: 15.0%

AGING: Fermented and aged with new French Oak two times for 6 month

## THE STORY

Barrel Burner crafts wines that celebrate the timeless art of oak aging. Rooted in centuries of tradition, the brand showcases the unique flavors and aromas imparted by fire-charred oak barrels, elevating each vineyard's finest fruit into a rich, complex experience.

**PHILOSOPHY:** At Barrel Burner, winemaking blends nature and craft. Selecting barrel toast levels—from light to dark—allows precise control over flavor, texture, and aroma. This approach honors the grape's character while enhancing the wine's depth with warm, toasty oak nuances.

**BIOGRAPHY:** Born from a passion for classic winemaking, Barrel Burner reflects generations of expertise and innovation. Working closely with coopers and growers, the brand combines tradition and creativity to produce wines that are authentic and memorable.

## THE ADJECTIVES

**OVERALL:** Opulent & Complex

**AROMAS / FLAVORS:** Honey, Mandarin, Smoke, Vanilla, Rich Spices

**MOUTHFEEL:** Smooth & Full-Bodied

## THE SELLING POINTS

Award-Winning Double Oak Chardonnay

**AWARDS:** 91pts Tasting Panel

**PAIRINGS:** Crab Legs, Chicken Alfredo

