

2022 CHARDONNAY

VINTAGE

The 2022 vintage was warm and dry with ideal harvest conditions. Crop size was lower than average, but the grapes were of excellent quality, showing outstanding concentration and ripeness.

BLEND

Chardonnay 100%

WINEMAKING

Using a press, settled, and barrel fermented with full malo, then aged in 38% new French oak for 8 months.

AROMAS & FLAVOURS

A unique blend of sophisticated aromas and palate of Gala apple, baking spice, apricot, vanilla, honey, jasmine, caramel candies, lemon zest, creamy lemon curd, bright melon and toasted oak.

FOOD PAIRINGS

From seared scallops and risotto to poached pears and mac & cheese, this luscious wine is the perfect accompaniment to all your favorite recipes.

WHEN TO DRINK

Enjoy now, or continue to age in your cellar 3-5 years if desired.

THE
Foreign Affair
WINERY

Please enjoy our wines responsibly
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