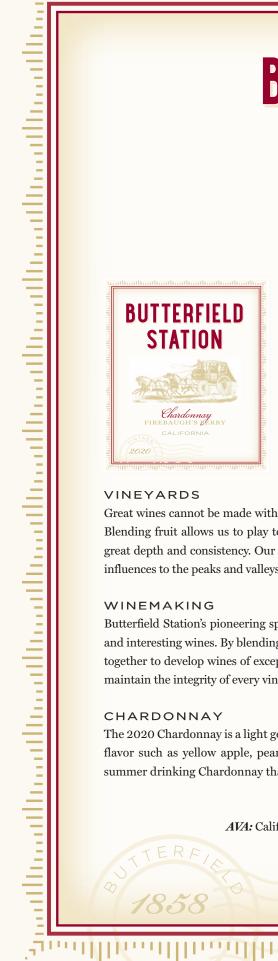
BUTTERFIELD STATION

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2020 Chardonnay FIREBAUGH'S FERRY



The name Butterfield Station is deeply ingrained within this history of California. The historic Butterfield Overland Stagecoach Line, established in 1858, was the first transcontinental route from the Mississippi River to California that carried settlers to the great American West. Named for the stations along this historic rail line, our wines personify the promise of California and the new frontier.

Located in Central California, Firebaugh's Ferry was a crucial trading post along the historic Butterfield Overland Stagecoach Line. California entrepreneur Andrew J. Firebaugh established the ferry on the San Joaquin River for passengers traveling from San Francisco to St. Louis. It served as an integral passageway in the western migration and the movement of freight and grain up and down the west coast.

VINEYARDS

Great wines cannot be made without great fruit, which is why we seek to discover the best fruit California has to offer. Blending fruit allows us to play to the gallery of flavors available from each unique vineyard site and create wines of great depth and consistency. Our mission is to capture expressions of California terroir in each glass, from the coastal influences to the peaks and valleys of the golden state.

WINEMAKING

Butterfield Station's pioneering spirit and willingness to explore new regions of California allows us to create distinct and interesting wines. By blending different lots, we pick the finest characteristics of each growing site and marry them together to develop wines of exceptional quality and flavor. Each lot is harvested and fermented separately in order to maintain the integrity of every vineyard site and develop the unique aromas, flavors, and textures of the fruit.

CHARDONNAY

The 2020 Chardonnay is a light golden color, with aromas of flint, apricot and fresh pear. The palate is led by fresh fruit flavor such as yellow apple, pear and citrus. An elongated finish ensues with a bright acidity, making this a nice summer drinking Chardonnay that pairs well with a variety of foods.

STATS

AVA: California | Composition: 100% Chardonnay | Alcohol: 13.5%

Aging: Stainless Steel | TA: 6.5 g/L | pH: 3.76