



Wine Spectator Top 100 • Wine Enthusiast Top 100 • Wine & Spirits Top 100

2022 LUMIÈRE CHARDONNAY

Lumière Chardonnay, now in its 18th vintage, opens with a nose of toasty oak, Golden apples, Asian pears, and. On the palate are rich concentrated flavors of brioche, golden apples, pineapple, cinnamon, toasted almond and oaky vanilla. Finely balanced and delicious now; this chardonnay will become many things for many years.

Food pairing: Dungeness crab with lemon butter dripping off your elbows. Trust us.

Movie pairing: *Harold and Maude*

FOUNDERS' NOTES:

Ah, **Lumière**. We love crisp, clean chardonnay produced in cooler sites and aged with judicious oak influence, like we've enjoyed from producers in villages such as Chassagne Montrachet and from California producers like Stony Hill. **Lumière** is our attempt to deliver that kind of chardonnay experience. Best enjoyed with little pieces of Dungeness crab all over your face and lemon butter dripping off your chin. First produced in 2005, the older vintages are drinking beautifully still.

Grapes 100% Chardonnay

Vineyard Stillwater Creek

Appellation Royal Slope

Aging 57% new French oak, 16 mos.

Alcohol/TA/pH 14.0%/0.50/3.49

Cases 571

91 *International Wine Report*

92 pts *Wine Enthusiast* (Editors' Choice)

