



John Wayne

2021 CHARDONNAY

brand notes

Wayne Family Estate wines are inspired by The Duke's life and how he achieved the ultimate American dream through hard work and determination. Each bottle of our wine reflects these unique traits and every bottle sold helps support the John Wayne Cancer Foundation. John Wayne beat lung cancer in 1964. He died 15 years later after a struggle with cancer of the stomach. During his struggles with cancer, he became passionate about helping others fight this terrible disease. The Foundation's mission is to lead the fight against cancer with courage, strength and grit.

winemaker notes

This Chardonnay is a beautifully balanced wine, offering vibrant aromas of ripe apple, pear and citrus, with subtle notes of vanilla and toasted almond.

Appellation: California

Varietals: 100% Chardonnay

Alc: 13.5%

Released: August 2025

SUGAR
FREE

About the Brand

America's Duke was tough, honorable, ready to laugh and share a drink—always ready to do what men had to in order to see justice done. He didn't ask you to like him. He asked you to live up to him.



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Nose: Ripe apple | Pear | Toasted almond

Mouth: Citrus zest | Crisp | Refreshing



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Chicken piccata | Mushroom ravioli | Roasted Brussel sprouts | Margherita pizza | Fruit tart | Brie | Fontina

Similar to: Celestial Cellars 2022 Chardonnay and Fleur Bleu 2023 Chardonnay

Fun fact: The U.S. Government awarded John Wayne with 2 different awards: The Congressional Gold Medal in 1979 & the Presidential Medal of Freedom in 1980, after he had passed.



4
servings

10m
prep

8m
cook time

try with
dry whites

Grilled Chicken Caprese

Ingredients

1 pound thinly sliced boneless skinless chicken breasts
2 tablespoons olive oil
1 teaspoon Lawry's® Coarse Ground with Parsley Garlic Salt, divided
1/4 teaspoon McCormick® Basil Leaves
1/4 teaspoon Lawry's® Oregano Leaves
5 to 6 slices mozzarella cheese
2 medium plum tomatoes, sliced
1/4 cup finely chopped fresh basil

Directions

Brush chicken pieces and tomato slices generously with oil. Sprinkle with 1/2 teaspoon of the Seasoning, basil and oregano.

Grill chicken and tomato slices over medium heat 2 to 3 minutes per side or until cooked through.

Top chicken with cheese and grilled tomatoes. Sprinkle with remaining 1/2 teaspoon Seasoning and basil. Grill with lid closed 1 to 2 minutes longer or until cheese is melted.