



John Wayne

26 BAR RESERVE 2019 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 Napa Valley Chardonnay has aromas of ginger, Meyer lemon and marzipan, along with a hint of pie crust. The wine presents citrus tones on the palate, combined with Granny Smith apple, peach, apricot, honeydew melon and pear. It has a fruit-forward nature and finishes with a hint of ocean breeze.

Appellation: Los Carneros, Napa Valley

Varietals: 100% Chardonnay

Alc: 14.5%

Released: August 2025



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: Green apple | Honeydew melon | Peach | Meyer lemon

Mouth: Citrus | Crisp | Fruit-forward



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Pan-seared halibut | Linguine with clams | Chicken pot pie | Grilled zucchini | Apple pie | Strawberry cheesecake | Brie | Camembert

Similar to: Somersville Cellars 2023 Chardonnay and Elance Cellars 2023 Chardonnay

Fun fact: The 26 Bar Ranch was a 50,000-acre ranch in Arizona owned by John Wayne and his partner, Louis Johnson.



8
servings

10m
prep

0m
cook time

try with
dry whites

Balsamic Watermelon Feta Salad

Ingredients

1/4 cup olive oil
2 tablespoons white balsamic vinegar
1/2 teaspoon sugar
6 cups cubed seedless watermelon, (1-inch chunks)
1 medium seedless cucumber, chopped
1/2 cup crumbled feta cheese
2 teaspoons McCormick® Balsamic & Herb Finishing Salt

Directions

Whisk olive oil, vinegar, and sugar in large bowl until well blended. Add watermelon and cucumber, tossing to coat evenly. Cover. Refrigerate 30 minutes to allow flavors to blend.

Add feta cheese, tossing gently to mix. Sprinkle with Balsamic Finishing Salt. Serve immediately.