



# Moderna

ARTIST'S STATEMENT 2021 CHARDONNAY

## about the label

Artist's Statement is an ode to **Impressionism** (ca. 1860-1890), the modern art movement characterized by its emphasis on depicting transient light and shadow with loose brushwork and soft application of vibrant color.

## winemaker notes

This stainless steel tank-aged Artist's Statement Chardonnay is aged to perfection. The wine has ample freshness in the nose and the mouth. Zesty citrus dominates the attack, like grapefruit, lime and lemon. A few seconds later, almond and hazelnut notes start to appear, with a hint of pineapple. In the mouth, this Chardonnay is round and velvety with a hint of spiciness. There is a medium-to-long finish. Moderna Chardonnay certainly makes a statement, expressing the full potential of the vineyard and its sustainably grown grapes.

**Appellation:** California

**Varietals:** 100% Chardonnay

**Alc:** 13.5%

**Released:** September 2026



## About the Brand

From 1850 to 1955, emerging and forward-thinking artists broke with tradition in favor of new and abstract forms of expression. Moderna honors that desire for exploration, for non-conformity, and the idea that the enjoyment of art, like wine, should have neither rules nor boundaries.



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## profile

**Nose:** Grapefruit | Lime | Lemon | Almond | Hazelnut | Pineapple

**Mouth:** Round | Velvety | Hint of spice | Medium-to-long finish



**Serve:** Cold

**Aging:** 8+ years

**Pairs well with:** Indian curries | Pad Thai | Light pasta dishes | Seaweed crisps | Mozzarella | Monterey Jack | Provolone

**Similar to:** Glory Cellars Chardonnay and Celestial Cellars Chardonnay

**Fun fact:** Chardonnay loves the color white when it comes to pairings, going well with pale foods like fish, chicken, turkey and mushrooms.



**4**  
servings

**10m**  
prep

**30m**  
cook time

**try with**  
dry whites

## Green Curry Chicken

### Ingredients

1 can (13.66 ounces) Thai Kitchen® Unsweetened Coconut Milk  
1/3 cup vegetable or chicken stock  
1/4 cup chopped basil leaves  
2 to 3 tablespoons Thai Kitchen® Gluten Free Premium Fish Sauce  
1 to 4 tablespoons Thai Kitchen® Gluten Free Green Curry Paste  
2 tablespoons brown sugar  
1 1/2 cups assorted cut-up vegetables such as red bell pepper, zucchini, carrots and peas  
3/4 pound boneless skinless chicken breasts cut into 1-inch pieces  
Cooked jasmine rice

### Directions

Mix coconut milk, stock, basil, fish sauce, green curry paste, and brown sugar in a medium saucepan. Bring to a boil on medium-high heat. Reduce heat to low; simmer for 15 minutes.

Stir in vegetables and chicken; simmer for 10 minutes longer or until chicken is cooked through.

Serve over cooked jasmine rice.