

Somersville Cellars

2023 CHARDONNAY



winemaker notes

Our Somersville 2023 Chardonnay was made from sustainably grown grapes. A gentle approach to winegrowing, without the use of harsh chemicals, pays off in the quality of this dry white wine. Behind a deep, golden yellow color, it offers an aromatic nose of lemon, grapefruit and honeysuckle. This wine received an oak treatment to enhance its flavors and ageability. After a fruity start, you'll discover buttery, creamy and oaky characters. Similarly intense flavors of lime, lemon and toasted oak are present in the mouth of this Chardonnay. It has a medium intensity and will evolve nicely over the next few months due to its tannic structure in the finish.

Appellation: California

Varietals: 92% Chardonnay | 8% Viognier

Alc: 13.5%

Released: October 2024



About the Brand

Somersville Cellars is a celebration of classic and emerging Bordeaux varietals, crafted from the premier winegrowing regions of California.

profile

Nose: Lemon | Grapefruit | Honeysuckle | Buttery | Creamy | Oaky

Mouth: Lime | Lemon | Oak | Medium intensity | Tannic structure



Serve: Cold

Aging: 3 years

Pairs well with: Creamy pasta | Rice dishes | Seafood | Roasted butternut squash | Provolone | Havarti | Brie

Similar to: Elance Cellars Chardonnay and Halcyon Chardonnay

Fun fact: A buttery Chardonnay is not obtained through oak treatment but through malolactic fermentation, a secondary fermentation where malic acid converts to lactic acid, creating a "buttery" and rounded texture.



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4
servings

10m
prep

25m
cook time

try with
dry whites

Fresh Fig Arugula and Pancetta Pasta

Ingredients

3 1/2 tablespoons unsalted butter, divided
10 thin slices pancetta, (sliced almost paper thin)
1 clove garlic, minced
1/2 teaspoon McCormick Gourmet™ Organic
Crushed Red Pepper
10 small mission figs, halved lengthwise
2 cups loosely packed arugula
Salt and pepper, to taste
Zest of 1 small lemon
Shaved Parmesan cheese
12 ounces linguine pasta
1 tablespoon extra-virgin olive oil

Directions

Melt 1/2 tablespoon butter in a large skillet over medium heat. Add half of the pancetta and fry until crispy, about 3 to 4 minutes. Flip each slice and fry 1 minute longer. Remove from skillet and drain on paper towels. Repeat with remaining slices of pancetta. Set aside.

Drain grease from skillet. Add remaining butter and melt over medium heat. Simmer for 7 to 9 minutes or until lightly browned. Stir in garlic and crushed red pepper; cook and stir 1 minute.

Meanwhile, cook pasta as directed on package, salting water if desired. Drain well. Place pasta in serving bowl and toss with olive oil. Pour garlic browned butter sauce over pasta and add remaining ingredients. Toss gently to mix. Season to taste with salt and pepper. Garnish with lemon zest and Parmesan cheese before serving.