



Elance Cellars

2023 CHARDONNAY

winemaker notes

Our Elance Cellars 2023 Chardonnay was harvested from one of our favorite vineyards in Lodi, where we have sourced from over the past seven years. This consistency results in similar structure and flavor across vintages. The nose showcases citrus notes along with pear and green apple. After a whisper of minerality, aromas of baked cupcakes and oak settle in. In the mouth, the wine is fresh and lively with acidity and medium intensity. The mouthfeel is unctuous with oak flavors persisting all the way to the finish.

Appellation: Lodi

Varietals: 100% Chardonnay

Alc: 13.5%

Released: June 2024



About the Brand

Elance Cellars wines exude the elegance and sophistication of old-world winemaking, reimagined in the modern age.

profile

Nose: Citrus | Pear | Green apple | Hint of minerality | Baked cupcakes | Oak

Mouth: Fresh | Lively | Hint of acidity | Medium intensity | Unctuous | Oaky



Serve: Chilled

Aging: 3 years

Vinotype: Sensitive

Pairs well with: Grilled fish | Scallops | Cheese platter | Fried veggie wontons | Mozzarella | Cheddar

Similar to: Previous Elance Cellars Chardonnay and Celestial Cellars Chardonnay

Fun fact: Blanc de Blanc sparkling wines are all Chardonnay-based.



video,
awards
& more





8
servings

10m
prep

18m
cook time

try with
dry whites

Chipotle Fish Tacos

Ingredients

- 1 cup McCormick® Chipotle Mayonnaise Dressing
- 1 1/4 pounds white fish, such as cod or tilapia
- 1 cup finely crushed tortilla chips
- 4 teaspoons McCormick® Chili Powder
- 2 teaspoons McCormick® Garlic Salt
- 16 (6-inch) flour tortillas, warmed
- 1 cup shredded red cabbage
- 1 medium avocado, seeded, peeled and chopped (about 1 cup)
- 1 medium ripe mango, seeded, peeled and chopped (about 1 cup)
- 1/4 cup chopped fresh cilantro
- 1 lime, cut into wedges

Directions

Preheat oven to 425°F. Brush fish fillets on both sides with 1/2 cup of the Mayonesa. Mix crushed tortilla chips, chili powder and garlic salt in shallow dish. Press fish fillets in tortilla mixture, turning to coat on both sides. Arrange fish in single layer on foil-lined shallow baking pan sprayed with no stick cooking spray.

Bake 15 to 18 minutes, or until lightly browned and fish flakes easily with a fork. Flake fish into large chunks.

To assemble tacos, divide shredded cabbage among corn tortillas. Layer with 1/4 cup each of the fish and top each with avocado, mango, cilantro, a squeeze of lime juice. Drizzle with remaining Mayonesa.