



Artisan 5

2020 CHARDONNAY

winemaker notes

Sourced from the cool, fog-influenced climate of the Russian River Valley in Sonoma County, it benefits from a long, slow growing season that allows for the development of concentrated, layered flavors. Aged in French oak, the wine presents a harmonious balance of fruit, integrated oak, and refreshing acidity. On the palate, it reveals delicate aromas of Fuji apple, cut persimmon, ripe pear and mango, complemented by subtle toasted almond, enticing you to take another sip. The bright acidity and well-structured fruit profile make this an exemplary representation of premium Russian River Valley Chardonnay.

Appellation: Russian River Valley

Varietals: 100% Chardonnay

Alc: 13.5%

Released: October 2025



profile

Nose: Mango | Fuji apple | Persimmon | Toast | Oak

Mouth: Bright acidity | Vibrant | Crisp



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Grilled salmon | Mushroom risotto | Linguine with clams | Crème brûlée | Cheesecake | Brie | Camembert

Similar to: Talmage Cellars Chardonnay and Glory Cellars 2022 Chardonnay

Fun fact: Despite its name, the Russian River Valley AVA does not cover the entire Russian River Valley—which extends into Mendocino County, California and all the way to the Pacific Ocean.



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6
servings

10m
prep

40m
cook time

try with
dry whites

Spicy Parmesan Potatoes with Sour Cream & Chive Dip

Ingredients

SOUR CREAM AND CHIVE DIP

- 1 cup sour cream
- 1/4 cup finely chopped chives
- 1 teaspoon McCormick® Garlic Powder

SPICY PARM POTATOES

- 1/2 cup grated Parmesan cheese
- 2 teaspoons McCormick® Red & Green Pepper Blend Seasoning
- 3 tablespoons oil, divided
- 1 teaspoon McCormick® Garlic Powder
- 1 1/2 teaspoons kosher salt, divided
- 1 1/2 pounds baby yellow potatoes, halved

Directions

Preheat oven to 400°F. For the Dip, mix all ingredients in a small bowl. Cover and refrigerate until ready to serve.

For the Potatoes, mix Parmesan cheese, Pepper Blend, garlic powder and 1/2 teaspoon of the salt in small bowl. Drizzle 2 tablespoons of the oil into 13x9-inch baking dish. Sprinkle seasoned cheese mixture evenly into baking dish. Set aside.

Toss potatoes with remaining 1 tablespoon oil and 1 teaspoon salt in large bowl. Place potatoes, cut side down in bottom of baking dish, pressing firmly into cheese mixture.

Bake 35 to 40 minutes until potatoes are tender and cheese is golden brown. Allow to cool 5 to 7 minutes before serving. Serve with Sour Cream and Chive Dip.