



# Glory Cellars

2018 CHARDONNAY

## WINEMAKER NOTES

This Glory 2018 Chardonnay offers lemon and grapefruit aromas in the attack. After some notes of bergamot, oak-toast characters appear, like toasted bread, brown sugar and crème brûlée due to this wine's oak treatment. This wine is aggressive in the mouth with intense flavors of lime, lemon and grapefruit. This wine has a medium intensity, a spike of acidity in the middle and some oaky characters in the finish. With every sale of this wine, \$2 will be donated to our "Raise Your Glass" corporate giving program, benefitting America's Mighty Warriors, a 501(c)3 non-profit.

## VARIETALS

100% Chardonnay

## APPELLATION

California

## RELEASED

November 2019

## SERVE

Chilled

## AGING

3 years

## ALCOHOL

13.5%



## FUN FACT

A buttery Chardonnay is obtained with malolactic fermentation, not with oak aging. Malic acid converts to lactic acid, which gives the wine a buttery taste and round texture.

## PAIRINGS

Creamy pasta or rice dishes | Seafood | Provolone | Havarti | Brie

## About the Brand

Raise Your Glass for America's Mighty Warriors and celebrate the glory of those who serve our nation every day. Together we will make a difference.



4  
SERVINGS

5 M  
PREP

25 M  
COOK TIME

TRY WITH  
DRY WHITES

## Coconut Curry Rice

### INGREDIENTS

- 2 tablespoons butter
- 2 teaspoons curry powder
- 2 teaspoons sugar
- 1 1/2 cups water
- 1 can (14 ounces) lite coconut milk
- 1 package ZATARAIN'S® Yellow Rice

### DIRECTIONS

Melt butter in medium saucepan on medium heat. Add curry powder and sugar; cook and stir 30 seconds.

Pour water and coconut milk into saucepan. Bring to boil. Stir in Rice Mix; return to boil.

Reduce heat to low; cover and simmer 25 minutes or until rice is tender. Remove from heat. Let stand 5 minutes before serving.