



Talmage Cellars

CHARDONNAY

WINEMAKER NOTES

Our Talmage Cellars California Chardonnay offers classic aromas found in this varietal. This wine has some citrus characters like lemon, lime and grapefruit. Depending on the vintage, a small amount of oak may be detected in the finish. This oak will appear in the glass as toasted bread, brown sugar and crème brûlée aromas. Chardonnay is always one of the most structured and intense white wines in the mouth. This Chardonnay has a medium intensity, a spike of acidity in the middle and a hint of oaky characters in the finish.

VARIETALS

100% Chardonnay

APPELLATION

California

SERVE

Chilled

ALCOHOL

13.5%

FUN FACT

This wine is available with your personalized label when ordered by the Half-Case, Case or in Personalized Gifts. Great for business gifts and special occasions.

PAIRINGS

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

RELEASED

Available year-round

AGING

2 - 3 years



About the Brand

Custom label wines crafted from premium grapes grown in California's finest vineyards, displaying varietal character every year. Label shown is an example of what you can create.



8
SERVINGS

25M
PREP

0M
COOK TIME

TRY WITH
BOLD DRY WHITES

Shrimp & Pasta Salad

INGREDIENTS

- 2 cups small shell pasta uncooked
- 1 1/2 pounds cooked shrimp halved
- 1 cup celery thinly sliced
- 1/2 green bell pepper finely chopped
- 1/2 red bell pepper finely chopped
- 1/2 small red onion finely chopped
- 1/4 cup mayonnaise
- 1/4 cup Italian salad dressing
- 2 teaspoons OLD BAY® Seasoning

DIRECTIONS

Cook pasta in boiling salted water as directed on package. Rinse under cold water. Drain.

In a large bowl toss pasta in with shrimp celery green and red bell peppers and red onion.

Mix mayo salad dressing and OLD BAY in small bowl. Pour over pasta mixture and mix well. Cover.

Refrigerate 2 hours. Just before serving sprinkle with additional OLD BAY if desired.