

Celestial Cellars

2022 CHARDONNAY



winemaker notes

Our single vineyard 2022 Celestial Cellars Chardonnay hails from Northwest Lodi, an area with a reputation for big, jammy reds and round, tropically-flavored whites. This stainless-steel-aged Chardonnay was aged on its lees for several weeks to enhance the color and mouthfeel. It displays a beautiful, pale gold color with lime, pineapple and nectarine characters. Then sweet notes of caramel, brown sugar and toasted oak appear. Lemon is the main fruit in the attack. This mineral-forward, medium-intensity and structured wine is ideal for food pairing. Our Celestial Cellars special label changes color with cold temperatures, revealing the hidden constellation.

Appellation: Lodi

Varietals: 100% Chardonnay

Alc: 13%

Released: May 2023



About the Brand

Journey through the stars with Celestial Cellars. Each bottle embodies the beauty and complexity of the cosmos, while the labels mimic its everchanging nature. Our Chardonnay's richness is reminiscent of Sagittarius' bold, vibrant and adventurous spirit in the night sky.

profile

Nose: Lime | Citrus | Pineapple | Nectarine | Caramel | Brown sugar | Toasted oak

Mouth: Lemon | Mineral-forward | Medium intensity | Structured



Serve: Chilled

Aging: 3 years

Vinotype: Sensitive

Pairs well with: Egg dishes | Roasted veggies | Light desserts | Hummus | Cheddar | Mozzarella | Monterey Jack

Similar to: Albion Chardonnay and Halcyon Chardonnay

Fun fact: A 1941 census showed less than 100 acres of Chardonnay vineyards statewide. Today, there are more than 100,000 acres in the U.S.



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20
servings

15m
prep

10m
cook time

try with
dry whites

Almond Cheese Fondue

Ingredients

1 clove garlic, smashed
3/4 cup chicken stock
3/4 cup white wine
2 tablespoons fresh lemon juice
1/4 teaspoon McCormick® Pure Almond Extract
12 ounces Swiss cheese, grated
4 ounces aged Gouda cheese, grated
3 tablespoons flour
1/4 teaspoon McCormick® Ground Ginger
1 Pinch McCormick® Ground Cloves

Directions

Rub inside of medium saucepan with garlic clove and leave it in the pan. Add chicken stock, wine, lemon juice and almond extract. Bring to simmer on medium heat. Mix cheeses in medium bowl. Add flour; toss to coat. Gradually add cheese mixture, 1/2 cup at a time, to simmering wine, stirring with wire whisk until melted after each addition. Stir in ginger and cloves.

Transfer cheese mixture to warm fondue pot or slow cooker. Serve with assorted dippers, such as cubed crusty bread, pretzels, broccoli or cauliflower florets, carrots, asparagus, and pear or apple slices.