

Glory Cellars

2022 CHARDONNAY



winemaker notes

Our new Glory Chardonnay is from a single vineyard in northwestern Lodi. The terroir has ideal winegrowing soil with lower fertility, ranging from heavier clay-based to well-drained stony soils. This stainless-steel-aged Chardonnay was aged on its lees for six months, enhancing its mouthfeel, volume and intensity. It displays a beautiful pale gold color. This dry white offers notes of lime and lemon, as well as apple, peach and pear. There is a hint of vanilla, lemongrass and intense minerality in the finish. Along with intense minerality, a hint of acidity and medium intensity, this wine displays citrus characters in the mouthfeel. With every retail sale of this wine, \$2 is donated to our "Raise Your Glass" corporate giving program, benefitting America's Mighty Warriors, a 501(c)3 non-profit.

Appellation: California

Varietals: 100% Chardonnay

Alc: 13%

Released: April 2023



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.

profile

Nose: Lime | Lemon | Apple | Peach | Pear | Vanilla | Lemongrass | Minerality

Mouth: Stainless-steel-aged | Intense minerality | Acidity | Medium intensity | Citrus



Serve: Chilled

Aging: 3 years

Vinotype: Sensitive

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

Similar to: Halcyon Chardonnay and Suburban Fracas Skirmish

Fun fact: Chardonnay is the best-selling wine in America with over 840,000 bottles sold per year.



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24
servings

30m
prep

10m
cook time

try with
dry whites

Grilled Ciabatta with Spicy Broccoli Rabe and Fennel

Ingredients

- 1/4 cup olive oil
- 1 1/2 teaspoons McCormick Gourmet™ Organic Italian Seasoning
- 3/4 teaspoon McCormick Gourmet™ Organic Garlic Powder
- 1/2 teaspoon McCormick Gourmet™ Organic Crushed Red Pepper
- 1/4 teaspoon McCormick Gourmet™ Sicilian Sea Salt
- 1/2 bunch (8 ounces) broccoli rabe, rinsed and trimmed of thick lower stems
- 1 medium fennel bulb, fronds reserved and bulb cut crosswise into 1/2-inch slices
- 1 loaf ciabatta bread, split in half horizontally
- 1 cup ricotta cheese
- 1/4 cup shaved Parmesan cheese

Directions

Mix oil, Italian seasoning, garlic powder, red pepper and sea salt in large bowl. Reserve 1 tablespoon for drizzling. Add broccoli rabe and fennel to bowl; toss to coat well. Let stand at least 10 minutes.

Grill broccoli rabe and fennel on one side of grill over medium-high heat 4 minutes per side or until charred and tender-crisp. Grill bread halves on other side of grill 2 minutes per side or until grill marks appear. Cool broccoli rabe and fennel slightly then coarsely chop.

Spread ricotta evenly on cut sides of grilled bread. Top with broccoli rabe and fennel. Drizzle with the reserved oil mixture. Top with shaved Parmesan cheese. Sprinkle with additional sea salt and garnish with fennel fronds, if desired. Cut each bread half into 12 slices. Serve immediately.