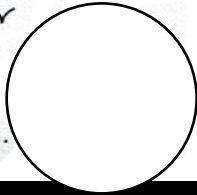


CHARD

Santa Barbara County Chardonnay

Our Chard grapes are Selected From small Family vineyards. They are grown organically or sustainably and are always hand harvested. At the winery, our grapes and "juice" are moved only by gravity. We treat them as gently as possible. Fermentation and aging is in stainless steel only!

The tropical fruit Flavors of Chard pair terrifically with sushi, linguine with clams, or as a refreshing cocktail.

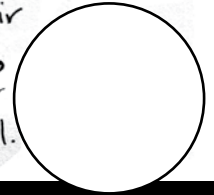


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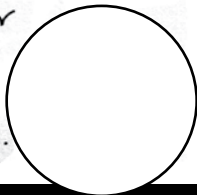


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