

Chanin Los Alamos Chardonnay



Description:

Chanin Los Alamos Chardonnay is a vibrant and well-structured white from the Los Alamos District in Santa Barbara County, California. Grown on clay and sandy soils with cooling Pacific breezes, the wine shows expressive aromas of green apple, ripe pear, and tropical fruits, complemented by subtle notes of toasted almond and vanilla from judicious oak ageing. The palate is fresh and balanced, with a creamy texture and a long, mineral-driven finish.

Tasting Notes:

Green Apple, Pear, Pineapple, Toasted Almond, Vanilla, Mineral

Allergens: Contains sulphites.

Dish Pairing:

- Pan-seared scallops or prawns
- Roast chicken with herbs
- Creamy risotto or pasta
- Mild, soft cheeses such as Havarti or Brie

Talking Point:

Chanin Wines is a family-owned estate founded by Philippe Chanin, who was inspired by Burgundian principles but adapted them to the Los Alamos climate. The estate's emphasis on precise vineyard selection and sustainable practices highlights how the Santa Barbara coast can produce Chardonnay of finesse, balance, and distinct regional character.