Leo Steen Bruzzone Chardonnay

Description:

A cool-climate Chardonnay from the Bruzzone Vineyard in California's Santa Cruz Mountains, made by winemaker Leo Hansen. Just a few miles from the Pacific, the vineyard benefits from coastal fog and cool sea breezes, helping the grapes retain plenty of natural acidity. The wine has a lovely balance of ripe fruit and freshness, with citrus and green apple at the forefront, alongside a subtle creaminess and savoury, mineral edge. French oak adds texture without dominating the fruit.

Tasting notes:
Lemon zest, lime, green apple, pear, chalk, toasted nuts, subtle creaminess

Allergens:
Contains sulphites.

Dish Pairing:

- Roast chicken with lemon and thyme
- Grilled halibut or turbot
- Scallops with brown butter
- Roast cauliflower with hazelnuts

Talking Point:

The Bruzzone Vineyard sits just inland from the Pacific Ocean, where coastal fog plays an important role in keeping temperatures down. The vines were planted in 1998 and are dry-farmed, meaning they receive no artificial irrigation. The resulting grapes tend to be small and naturally high in acidity. Leo Hansen, a former sommelier who worked in Denmark before becoming a winemaker in California, makes the wine in small quantities, favouring restraint and balance over the richer, more heavily oaked style often associated with Californian Chardonnay.