



Kokopelli Winery

Profile

Brand *Kokopelli Winery*
 Wine Name *Chardonnay*
 Vintage *Non-Vintage*
 Varietal *Chardonnay*
 Appellation *Arizona*

Tasting Notes *The light color of this wine showcases the natural, fresh flavors and beauty that are found chardonnay. The nose is full of apple and melon which carries onto the palate with a hint of creaminess. Its' flavor is full of melon, apple and citrus, while subtle floral textures balance out the acidity giving the wine a smooth mouthfeel.*

Food Pairings *Pairs nicely with with flavorful seafood dishes, grilled chicken or creamy pastas.*



Technical Data

Alcohol *12%*
 Brix at Harvest *22.5°*
 Residual Sugar *0%*
 pH *3.3*
 TA *10.0*
 Oak *American*
 Toast *Medium*
 Maturation Age *6 months*
 Color *light yellow*
 Bouquet *apple, melon*
 Taste *melon, apple, citrus*
 Serving Temperature *50° - 55°*



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The Kokopelli Winery is named after the legendary Indian flute player who is widely known as the God of fertility, and is often referred to as the God of agriculture. In 1991 the Kokopelli Winery acquired its grapes from the family owned Bonita Springs Farm located in south eastern Arizona. Our first year of wine production came three years later in 1994, and has grown over the years with locations in Chandler & Surprise Arizona. Kokopelli is the largest winery in the state, and its' award winning wines can be purchased at our Kokopelli Bistros, numerous wine festivals held throughout the year, and at fine retailers throughout Arizona.

Tasting Chart

