



Chardonnays from France & California
Wednesday, April 5th
Trapp Family Lodge Wine Cellar

Quite a few attendees of these tastings the past few years report that they have given up on Chardonnays. Most of these patrons are primarily familiar with California Chards. “Too much butter, too much oak” is the general lament. My personal tastes have moved away from that style over the past fifteen years.

Having said that, I do occasionally find myself craving a heavier California version.

Once upon a time *Chardonnay* was synonymous with *white wine* in the United States. If we ordered a *house white* we expected a chardonnay.

But no longer. We now enjoy a wide range of white varietals.

But let’s give Chardonnay its due. It can make wonderful wines and those of you unfamiliar with French versions are in for an eye opener.

Price is \$35, \$10 for children (food only). Please register online on the Trapp Family Lodge website or call or see the front desk to place reservations. 802 253-5742. Doors open @ 4:00. I suggest you arrive no later than 4:45 to avoid feeling rushed or losing your spot. People come and go during the tasting which is an informal social format. We end at 6:00

Canyon Road, California	2021
Cave de Lugny Macon-Villages	2020
Pacificana, California	2020
VRAC Macon Protegee	2021
Black Stallion, Napa	2020