

WESTERN RESERVE WINES CLUB OCTOBER 2023

WINE: *Spoken West Chardonnay 2021*

VARIETALS: *Chardonnay*

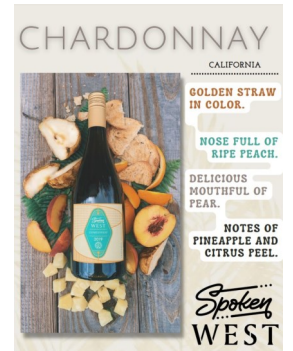
Viticulture Area: *Acampo, California*



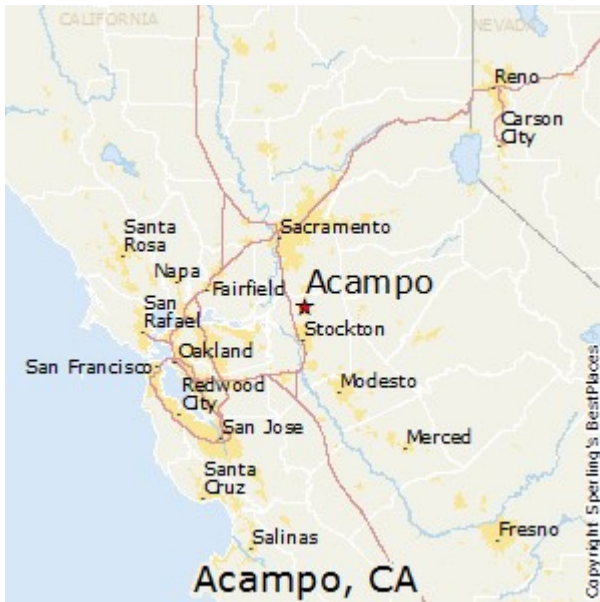
Bottle Price: \$12.99 Case Price: \$140.29 plus tax

INTRODUCTION

In a word, Versatile. Spoken West Chardonnay; suitable for your favorite occasion ~ perfectly paired with appetizers, main course and dessert. This is one to keep on hand and ready for a simple hostess gift, a great addition to book club refreshments, an easy drinking wine for an afternoon of football, and that hint of summer when the month of October brings us a warm day to enjoy the patio. Great value for gifts ~ see us today for gift wrapping ideas!



REGION



Acampo (Spanish for "Pasture") is a small census-designated place (CDP) just north of Lodi in San Joaquin County, California, United States. In the 1870s, Acampo was named as a Southern Pacific Railroad station. Acampo's population was 341 at the 2010 census.

Acampo was laid out in 1876 when the railroad was extended to that point. The name comes from a Spanish word for "portion of the common given to the herds for pasture". Acampo, CA is known for its Mediterranean climate, with warm summers and cool winters. In summer, temperatures average in the mid-80s Fahrenheit during the day, while nights are often quite cool. Winters in Acampo tend to be moderate, with temperatures rarely falling below 40 degrees Fahrenheit. Rainfall is also relatively mild throughout the year, with only a few inches

of precipitation falling annually. As a result of this temperate climate, Acampo is home to a variety of fruits and vegetables that thrive in both wet and dry climates. May, October and April are the most pleasant months in Acampo, while January and December are the least comfortable months.

PRODUCER



Spoken West: We work with growers that farm sustainably, where possible. Mainly aged in French oak, but a small amount sees American oak as well. Minimalist winemaking in the cellar based on 25 years high-end experience in Napa and Sonoma counties. Our wines follow Lodi Rules.

Jamey Whetstone | Winemaker

Jamey moved to Napa Valley from his home in South Carolina to manage Mustards Grill in 1996. Simply captivated by the community, lifestyle, and culture of wine country, he found himself quickly growing roots. By 1998, he had begun his winemaking education at Turley Wine Cellars where he would remain in his apprenticeship until 2005. During that time, he spent a summer sabbatical working for the Seysses family at Domaine Dujac in Morey-Saint-Denis and laid the groundwork for Whetstone Wine Cellars, which he founded in 2002.

He is also the creator of another two brands —Noah River Wine & Spoken West. We work with growers that farm sustainably, where possible. Mainly aged in French oak, but a small amount sees American oak as well. Minimalist winemaking in the cellar based on 25 years high-end experience in Napa and Sonoma counties.

Our wines follow Lodi Rules. **“HEARD THE CALL, ENJOYING THE STAY”.**

Tasting Notes:

TASTING NOTES: Golden straw in color. Nose full of ripe pear and peach, floral jasmine, and hints of vanilla and toast. Rich, creamy and toasty. Delicious mouthful of pear and liquid minerals. Finishes long and fat with notes of pineapple and citrus peel. 13.5 % alc. by volume.

Food Suggestions:

Food that goes well with this wine

Our wine experts think this Californian Chardonnay wine would be a match made in heaven with these dishes. Bon appétit!



Pork



Rich fish (salmon, tuna etc)



Vegetarian



Poultry



Remember We Taste The Bad Ones So you don't have to! CHEERS!!!

Sources:

https://en.wikipedia.org/wiki/Acampo,_California

<https://www.vivino.com/>

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