Wetzel Family of Wines

Wetzel Estate Chardonnay

We have created a perfect balance between the wines floral aromas, vanilla and toasted oak characters. This Chardonnay offers some bright citrus followed by a touch of oak and butter on the finish.
Food Pairings: Serve with Roasted vegetables, grilled seafood married with citrus flavors, ceviche, or bold flavored cheeses.

SCAN ME

89 WINE ENTHUSIAST

Wetzel Family of Wines

Wetzel Estate Chardonnay

We have created a perfect balance between the wines floral aromas, vanilla and toasted oak characters. This Chardonnay offers some bright citrus followed by a touch of oak and butter on the finish.
Food Pairings: Serve with Roasted vegetables, grilled seafood married with citrus flavors, ceviche, or bold flavored cheeses.

SCAN ME

89 WINE ENTHUSIAST

Wetzel Family of Wines

Wetzel Estate Chardonnay

We have created a perfect balance between the wines floral aromas, vanilla and toasted oak characters. This Chardonnay offers some bright citrus followed by a touch of oak and butter on the finish.
Food Pairings: Serve with Roasted vegetables, grilled seafood married with citrus flavors, ceviche, or bold flavored cheeses.

SCAN ME

89 WINE ENTHUSIAST

Wetzel Family of Wines

Wetzel Estate Chardonnay

We have created a perfect balance between the wines floral aromas, vanilla and toasted oak characters. This Chardonnay offers some bright citrus followed by a touch of oak and butter on the finish.
Food Pairings: Serve with Roasted vegetables, grilled seafood married with citrus flavors, ceviche, or bold flavored cheeses.

SCAN ME

89 WINE ENTHUSIAST

Wetzel Family of Wines

Wetzel Estate Chardonnay

We have created a perfect balance between the wines floral aromas, vanilla and toasted oak characters. This Chardonnay offers some bright citrus followed by a touch of oak and butter on the finish.
Food Pairings: Serve with Roasted vegetables, grilled seafood married with citrus flavors, ceviche, or bold flavored cheeses.

SCAN ME

89 WINE ENTHUSIAST

Wetzel Family of Wines

Wetzel Estate Chardonnay

We have created a perfect balance between the wines floral aromas, vanilla and toasted oak characters. This Chardonnay offers some bright citrus followed by a touch of oak and butter on the finish.
Food Pairings: Serve with Roasted vegetables, grilled seafood married with citrus flavors, ceviche, or bold flavored cheeses.

SCAN ME

89 WINE ENTHUSIAST

Wetzel Family of Wines

Wetzel Estate Chardonnay

We have created a perfect balance between the wines floral aromas, vanilla and toasted oak characters. This Chardonnay offers some bright citrus followed by a touch of oak and butter on the finish.
Food Pairings: Serve with Roasted vegetables, grilled seafood married with citrus flavors, ceviche, or bold flavored cheeses.

SCAN ME

89 WINE ENTHUSIAST

Wetzel Family of Wines

Wetzel Estate Chardonnay

We have created a perfect balance between the wines floral aromas, vanilla and toasted oak characters. This Chardonnay offers some bright citrus followed by a touch of oak and butter on the finish.
Food Pairings: Serve with Roasted vegetables, grilled seafood married with citrus flavors, ceviche, or bold flavored cheeses.

SCAN ME

89 WINE ENTHUSIAST

Wetzel Family of Wines

Wetzel Estate Chardonnay

We have created a perfect balance between the wines floral aromas, vanilla and toasted oak characters. This Chardonnay offers some bright citrus followed by a touch of oak and butter on the finish.
Food Pairings: Serve with Roasted vegetables, grilled seafood married with citrus flavors, ceviche, or bold flavored cheeses.

SCAN ME

89 WINE ENTHUSIAST

Wetzel Family of Wines

Wetzel Estate Chardonnay

We have created a perfect balance between the wines floral aromas, vanilla and toasted oak characters. This Chardonnay offers some bright citrus followed by a touch of oak and butter on the finish.
Food Pairings: Serve with Roasted vegetables, grilled seafood married with citrus flavors, ceviche, or bold flavored cheeses.

SCAN ME

89 WINE ENTHUSIAST

Wetzel Family of Wines

Wetzel Estate Chardonnay

We have created a perfect balance between the wines floral aromas, vanilla and toasted oak characters. This Chardonnay offers some bright citrus followed by a touch of oak and butter on the finish.
Food Pairings: Serve with Roasted vegetables, grilled seafood married with citrus flavors, ceviche, or bold flavored cheeses.

SCAN ME

89 WINE ENTHUSIAST