

15 DELICIOUS CHARDONNAYS TO DRINK NOW P. 48

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With flavors typically leaning more toward citrus than tropical fruit, these Chardonnays walk a line between Old World (i.e., Burgundian) and New World (classic Californian) styles.

2017 VALRAVN SONOMA COUNTY CHARDONNAY (\$20)

A light touch of oak—it's there, but it lingers in the background—and fine-tuned acidity help this vibrant Chardonnay hover gracefully in the middle of richer barrel-fermented styles and the zing of cool-climate whites.

2017 SONOMA-CUTRER SONOMA COAST CHARDONNAY (\$23)

This bottling is perfect for anyone who wants to bridge the gap separating rich Chardonnays and more elegant versions—in fact, I wavered on which category to put it in. There's toasty oak here and plenty of ripe fruit, but vibrant acidity gives the wine surprising lift.

2017 JORDAN CHARDONNAY (\$34)

Jordan's age-worthy Chardonnay (the 2011 is lovely right now) is classically styled, but in a way that suggests the strengths of both California and Burgundy. Bright and crisp, its green-apple notes are subtly shaded by French oak.

2016 RAMEY RUSSIAN RIVER VALLEY CHARDONNAY (\$42)

David Ramey is one of California's acknowledged masters of Chardonnay. His single-vineyard bottlings are exquisite, and even his more widely available regional wines, like this focused, pear-scented bottling, have the ability to age in a cellar for years.

2016 DUMOL WESTER REACH CHARDONNAY (\$50)

The top wine in a blind tasting of 17 Sonoma Chardonnays I participated in recently in California, DuMol's Wester Reach is savory and complex, its firm acidity highlighting its exotic citrus (think yuzu), tree fruit (white peach), and spice flavors.