



MCBRIDE

SISTERS COLLECTION

Reintroduced Organic Chardonnay

Central coast, California 2025



Pale sunny yellow in color and flavor. Lemon zest, citrus blossom, green apple and peach mix with hints of wet rock, which adds to the wine's complexity. The crisp palate shows tart nectarine, juicy clementine, and light tropical fruits. On the finish, the wine is fresh with bright acidity and lingering fruit flavors.

Now crafted with certified organic grapes, this Chardonnay marks the beginning of our transition toward sustainable and organic certifications across the entire collection. Defined by our signature aromatic, crisp, unoaked style, it is now low alcohol and lower calories, offering a lighter expression while delivering its full flavor, character, and balance. This wine reflects our commitment to caring for the land and crafting wines for mindful enjoyment.

WHERE WILL WINE
TAKE YOU? _____



WINE DATA

*Stainless Steel fermentation.
No oak or malolactic
fermentation.*

WINEMAKING

ABV	RS
9 %	3.7 g/L

pH	TA
3.02	11.3 g/L

LOW ALC

LOW CAL

UNDER 100 CAL

PER SERVING