

The Prisoner Wine Co

The Prisoner Wine Co Chardonnay 2019 delivers a bold California white, lay

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Alcohol :14,50 %

Composition: 100% Chardonnay

yering baked apple, vanilla and toasted oak with a generous, creamy palate.

Chardonnay 2019

California, USA

Region and Vineyards

The Prisoner Wine Co Chardonnay 2019 comes from Carneros, one of California's most admired cool-climate areas for Chardonnay. Straddling the southern reaches of Napa and Sonoma counties, Carneros benefits from the moderating influence of San Pablo Bay, where fog and cold winds help slow ripening while sunny afternoons build generous fruit character. This balance gives Chardonnay both ripeness and freshness.

Carneros is particularly well suited to **Chardonnay and Pinot Noir**, producing wines that can range from fresh and medium-bodied to fuller, riper styles with higher alcohol and broader texture. The Prisoner leans into the richer end of that spectrum, combining ripe orchard and tropical fruit with a soft, polished mouthfeel. Its 14.5% alcohol reinforces the wine's full-bodied profile while the cool regional setting helps retain lift.

Winemaking

The 2019 vintage is presented as Chardonnay from Carneros, with several trade sources noting that the blend includes small additions of Roussanne and Gewürztraminer. These varieties broaden the texture and lift the aromatic profile, adding floral and exotic nuance to Chardonnay's core of apple, pear and pineapple. Wine.com lists the wine at **14.5% ABV** and identifies the producer as The Prisoner Wine Company.

The style is unmistakably generous. Aged in French oak for 10 months, it develops flavors of toffee, buttered toast, lemon curd and apple spice alongside its ripe fruit. Oak plays a central role, giving notes of vanilla, baked apple, crème brûlée and toasted wood, while the Carneros origin provides enough freshness to keep the finish balanced rather than heavy.

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Chardonnay 2019

Tasting Notes

- **Color**: Bright golden yellow with a glossy sheen, suggesting ripeness, richness and a lightly oak-influenced style.
- **Aroma**: Vanilla, baked apple, pineapple, apple pie, lemon cream and toasted oak, with hints of crème brûlée, buttered toast and ripe pear.
- **Palate**: Full-bodied, creamy and generous, showing pineapple, poached pear, baked apple, honeydew melon, caramel and vanilla. The finish is smooth and toasty, with enough acidity to refresh the wine's plush texture.

Did you know?

The Prisoner Wine Company became famous for rule-bending blends, and this Chardonnay follows the same spirit. Rather than presenting a restrained, classical expression, it embraces **bold texture and aromatic originality**, using Chardonnay as the foundation for a richer, more unconventional white wine.

Wine Pairing Ideas

- **Roast chicken with lemon and herbs**: The wine's creamy texture complements golden roast chicken, while lemon and herbs lift its ripe apple and pineapple notes.
- **Halibut with brown butter, lemon and capers**: Brown butter mirrors the wine's toasted oak and crème brûlée tones, while lemon and capers add brightness.
- **Grilled pork chops with apple compote**: Pork's savory richness works beautifully with the wine's baked apple, vanilla and spice character.
- **Lobster mac and cheese**: The wine's full body and oak-driven creaminess match the dish's richness, while Carneros acidity keeps the pairing lively.