

# Nice Winery

## 2016 Grace Chardonnay

*Napa Valley, CA*

### About the Wine:

Our newest Chardonnay is named for its elegant and refined beauty. This sumptuous Chardonnay is the result of gracefully balancing technique and craft: French Oak barrel aging, ‘sur lie’ (on the yeast) aging, and the highest quality family-grown Napa Valley fruit.

Only 168 cases of this limited run Chardonnay were produced. Like the ballet slipper on the label represents, this is a command performance that is only repeated in stellar years; those rare occasions when highest quality Napa Valley Chardonnay grapes become available.

Enjoy with rich pasta dishes, chicken, seafood, pork, or butter based sauces. If you want to experiment a bit, some Chardonnay-friendly spices and herbs include tarragon, Italian flat leaf parsley, thyme, lemon zest, marjoram, white pepper, shallots, and poultry seasoning blends.

**Tasting Notes:** Butterscotch. Apple. Lemon Zest. Caramel.

### About Ryan and Ian



Certified Sommeliers, Wine Educators, and Le Cordon Bleu-trained Chefs, Ryan Levy and Ian Eastveld, are the “Foodie Superduo” behind Nice Winery. Their chef-driven wines have been lauded in Wine Enthusiast, awarded 94 point

ratings, gold medals, and are featured on top wine lists. When not making their hand-crafted wines, the chefs teach about wine and food at their Houston winery and tasting studio.



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