

Nice Winery

2018 Wildcat Unoaked Chardonnay

Central Coast, CA



Awards: Bronze Medal, 2019 *Rodeo Uncorked!* Houston Livestock Show & Rodeo International Wine Competition

About the Wine

To complement our popular French Oak barrel-aged, Notorious Chardonnay, we are proud to introduce our first ever unoaked, stainless steel-aged Chardonnay, Wildcat!

Wildcat is a perfect-for-summer, bright, smooth, fruit-forward, unoaked Chardonnay. This wine is a blend of sustainably farmed California fruit from the Central Coast and Lodi, California.

Ideal for hot summer days, Nice Wildcat loves to hang by the pool or chill out on a porch swing. She doesn't mind being called a "patio-pounder", but don't sell her short - she also pairs well with the finest cuisine! Gulf seafood, grilled quail, and Greek salads are all Wildcat-worthy food pairings. Don't expect her to stick around for long because we only bottled 160 cases!

Tasting Notes: Honeycrisp Apple. Golden Nectarine. Notes of Lemon Blossom. A pleasant, smooth finish. Deliciously fresh and mouth-watering.

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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