

MEDIA ALERT
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TOAD HOLLOW®

V I N E Y A R D S

Toad Hollow's Unoaked Chardonnay—Always Current with Summer Food Trends **The 2015 vintage is released in July to match an eclectic array of summer foods**

Healdsburg, Sonoma County, CA (July, 2016)

Toad Hollow Vineyards releases its 2015 Mendocino County Unoaked Chardonnay, Francine's Selection. The winery's 23rd edition of this bright, refreshing chardonnay, unencumbered with the heft of oak flavor, is as current with food trends as ever. With its bright acid structure, stone fruit and melon flavors, and creamy tones from malolactic fermentation, the wine pairs with a wide spectrum of foods. A suggested retail price of \$14.99 makes it a standard food wine year-round.

Unoaked Chardonnay with Asian spice: According to Whole Foods' "Top Ten Food Trends to Know in 2016," trends include Old World flavors and Far Eastern flavors from Korea, Japan, and Southeast Asia. With its mango flavors and a slight tone of honey, Toad Hollow's Unoaked Chardonnay will complement a dish of *poke*, or tuna soaked in soy and sesame oil. *Poke* is becoming so popular, according to Baum & Whitman International Food & Restaurant Consultants that "pokerias are cropping up all over the west coast."

Unoaked Chardonnay with Yogurt: Savory flavors are a new trend in yogurt, and flavors such as sweet potato and butternut squash make healthy pairings with Toad Hollow's Unoaked Chardonnay. With its counterpoint of crisp minerality and stone fruit flavors, it pairs well with savory yogurts on their own or when they're mixed in sauces for fowl or fish.

Unoaked Chardonnay with elevated Fried Chicken: In its "11 Hottest Food & Beverage Dining Trends in 2016," Baum & Whitman names fried chicken sandwiches as an "emerging obsession." Mostly thigh meat, fried with crispy buttermilk coating, this comfort food staple has gone creative and ethnic—served with everything from habanero or garlic-lime sauce to ranch dressing and green papaya. With 80 percent malolactic fermentation, Toad Hollow's Unoaked Chardonnay exhibits a creaminess that seamlessly matches the richness in thigh meat, while its firm acid structure and honeydew melon flavors mingle well with a spice rack of fried chicken recipe embellishments.

Toad Hollow's 2015 Mendocino County Unoaked Chardonnay, Francine's Selection, is available in markets and restaurants from coast to coast. Ask for it in your neighborhood "pokeria" or contact www.toadhollow.com or 888-862-3846 to find more local sources.

