

Buy Chardonnay That Is less 'Oaky' To Serve With Grilled Shrimps

Chardonnay is a green-skinned grape that is used to make white wine. It is easy to cultivate and has an ability to adapt in any terrain. Some believe that the crusaders brought it to Europe from its original home in the Middle East. However, it was being grown in the Burgundy wine region of the Eastern Europe for centuries before being exported to various parts of the world. You will find Chardonnay in all the wine region of the world, from California in the west to New Zealand in the east, from South Africa in the south to England in the north. Due to the wide variety of flavors, this wine is loved by the wine lovers. The taste and the flavors depend on where the Chardonnay grapes are cultivated or grown. It is very rare that a wine can be found in so many tastes and flavors. These days, you can shop for the Chardonnay wines from the internet and get the wines delivered at your door step. Due to its universal availability, this wine has grown in popularity in the last few years. The cost of the Chardonnay wines has also made it very popular among the average class. Although Chardonnay is a high yielding grape that can adjust to most of the terrain, you will find subtle difference in the wine depending on the climatic condition of the place where it is grown. In general, colder the climate more time the vine takes to grow and more subtle is the taste of the wine. Those grown under hotter climate have stronger flavor and are more full bodied. That is why Chardonnay that grow in the Burgundy, Champagne, and Chablis regions of France has a more subtle taste and the wine that is made out of it is far superior in quality and is priced much higher than those that are made in places like India. In addition to Burgundy and California, Chardonnays are also cultivated in New Zealand, South Africa, and Australia. Warm climate Chardonnays are full tasting and more flavorful. On the other hand, the cold climatic Chardonnays have subtle overtones. Generally, the Chardonnay wines need to be drunk immediately, but some of the Chardonnays can be aged for five to ten years. According to an independent research, Chardonnay is the most widely cultivated grape crop in California. In general, the Chardonnay wines are drunk immediately. However, some varieties improve with age and keep for 10 to 15 years. As with every other wine the Chardonnays should never be gulped down, but sipped slowly taking the aroma in full, allowing it to roll inside the mouth before letting it go down slowly. Serve Chardonnay at 48 degree Fahrenheit for the best result. You may find it bit to dry. Such a dry wine goes well with poultry dishes, pork, seafood recipe that have a heavy cream or butter base. The chardonnays that are less 'oaky' go well with guacamole, garlic salads, and grilled shrimps as well as with curry dishes. One major negative aspect of the Chardonnay grapes is that they tend to lose acidity very rapidly. Therefore, the farmers have to keep a sharp eye on their crops to get perfect yield. In spite of that Chardonnay is the most widely cultivated grape crop in the world, especially in California's Napa Valley. It is not only because of its good yield and but because of its inherent qualities that make most delicate wines. Chardonnays have always been very popular. Jack Cakebread of Cakebread Cellars recalls how they sold their first vintage, 157 cases of 1973 Chardonnay to Phil Faight of Groezinger's Wine Shop in Yountville, who in turn sold it to a small, but elite group of wine drinkers. They still recall how they sold their first vintage, 157 cases of 1973 Chardonnay. Now they sell approximately 75000 cases of wine per year. Cakebread wines are considered one of the America's most popular wines. Most of them are sold to the restaurants because they associate good wine with good food. The wine is also exported to 21 other countries. All this has taken place because of a man, who came to shoot some photo on behalf of a wine writer stayed back to grow grapes. Cakebread Cellar literally started from scratch in 1973. Jack Cakebread had to plant vines, learn wine making, and build the winery. However, one of the most remarkable features of Cakebread Cellar will remain invisible to your eyes. It is the water recycling system that every body else should follow.

About the Author

Jade Varnes has had years of experience in the wine industry and she only recommends the best wine there is possible. Some of her all time favorites are [rombauer](#), malbec, opus one, [verdi wine](#) and bogle phantom. For more selections that she recommends, visit wineaccess.com today.

Source: <http://www.kiarticle.info>