

HAMMER & AXE

COGNAC BARREL AGED CHARDONNAY

Tools of the trade. Back when making something by hand was a real accomplishment, the barrel cooper was one of the most skilled craftsmen of the day. We bring that same mindset of craftsmanship in making our barrel aged Chardonnay. The French have been aging wine in Cognac barrels for centuries and Hammer and Axe takes advantage of this tradition by aging a fine Chardonnay in Cognac barrels for three months, adding layers of complexity to our already delicious wine. California wine making and the spirit of craftsmanship create a well-balanced, deliciously complex wine.

Profile



Unique and complex with aromas of pineapple and toasted coconut. A creamy palate with flavors of vanilla, fig, leather and caramel lead to a smooth, warm, elegant finish with a touch of toasted oak.

Pair



Pairs beautifully with seafood – herb crusted halibut or lobster with drawn butter. Delicious with roasted thyme chicken, pork tenderloin or a creamy wild mushroom soup.

American Vintners

is a Monterey County, California based wine group that produces a portfolio of innovative, quality wines and memorable brands.

Hand-crafted wines made for wine lovers like us.

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