# PETER ZEMMER CHARDONNAY RISERVA 2021



**92** Points

"Flavors of Canary melon, yellow peach and lemon curd are enmeshed with a toasty range of chopped hazelnut, vanilla and spices. Framed by a fine, firm frame of acidity, this graceful, medium- to full-bodied white is lightly chalky in texture, with a lingering, fragrant finish of floral, mountain herb and mineral accents."

Wine Spectator

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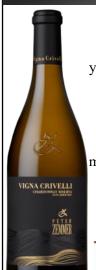


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