



**GRAPE VARIETIES**  
100% CHARDONNAY

**PRODUCTION**  
150 CASES

**BOTTLED**  
AUGUST 20, 2018

**ALC % VOLUME** 13.4%

**PH** 3.40

**TA G/L** 6.0    **RS G/L** 2.1

SKU 889667

2017 CHARDONNAY RESERVE

This elegant Chardonnay has aromas and flavours of poached pear, lemon, passionfruit, honey, vanilla bean and wet stone. This complex, full-bodied wine is creamy, with soft acidity and a long finish.

### FOOD PAIRINGS

This wine pairs well with roasted chicken, pork loin, medium cheeses, baked salmon with lemon butter, creamy pasta or a classic creamy risotto.

### VITICULTURE

Liquidity Chardonnay Clone 76, exclusively from our oldest block planted 1994, cane pruned and then shoot and fruit thinned to produce 3 short tons per acre.

### WINEMAKING

Chardonnay exclusively from our 23 year old vineyard block on the Allendale property was harvested in late September at 23.4 Brix. The grapes were whole cluster pressed and barrel fermented in French oak with daily lees stirring. 23% of the barrels were new French oak and the remaining were neutral (3-8 years old). Partial Malolactic fermentation followed with 60% of the barrels going to completion. The wine was aged on lees for 11 months before final blending and bottling.