



GRAPE VARIETIES
100% CHARDONNAY

PRODUCTION
520 CASES

BOTTLED
AUGUST 20, 2018

ALC % VOLUME 13.2%

PH 3.35

TA G/L 6.6

RS G/L 3.5

748830

2017 CHARDONNAY ESTATE

Aromas of apricot, pear and lemon citrus in this Chardonnay are complemented by notes of vanilla and cashew nuts. This medium-bodied wine features stonefruit notes on the palate, beautifully balanced acidity, and a hint of toastiness on the finish.

FOOD PAIRINGS

This wine would pair well with rich risotto dishes, butter-poached scallops, roasted pork loin, chicken & veggie kebabs, or a simple mac 'n' cheese.

VITICULTURE

Clone 76 Chardonnay from both our 1994 & 2009 plantings were ripened to 23 Brix and cropped at 4 short tons per acre.

WINEMAKING

Chardonnay, exclusively from our Allendale Vineyard, was harvested in mid to late September. The grapes were whole cluster pressed and barrel fermented in French oak with lees stirring. 14% of the barrels were new French oak and the remaining were neutral (3-8 years old). 40% of the barrels went through malolactic fermentation. The wine was aged on lees in barrel for 9 months before blending and bottling.