

2022 Chardonnay *Winemaker's Notes*

VARIETY: Chardonnay

Appellation: American

ALCOHOL: 13.3%

pH: 3.38

ACIDITY: 6.8 g/L (As Tartaric)

RESIDUAL SUGAR: 6.3 g/L

STORAGE: Aged 7 months on its lees in Stainless Steel tanks

UPC NUMBER: 0- 88596-10306-0 **TIES/PALLET:** 5

750ML BOTTLES/CASE: 12 **CASES/TIE:** 15

CASES/PALLET: 75 **WEIGHT LBS/CS:** 34



The 2022 Chardonnay is 100% Chardonnay sourced from our premium vineyards. This wine was cold fermented in our stainless-steel tanks to create a more fruit forward and aromatic wine. We allowed a partial malolactic fermentation to create a softer texture and for additional complexity. We aged this wine on its lees for 7 months in a stainless-steel tank, with occasional mixing to add some richness on the palate.

By withholding contact with new oak barrels and limiting the degree of malo-lactic fermentation, we achieve a green-gold-tinged wine with crisp acidity, herbal, creamy, lemony citrus fruit flavors, with a smooth yet refreshing finish.

This unoaked Chardonnay is a fine accompaniment to many foods including oysters, sushi, soft cheeses such as Brie, light fish dishes, poultry, and cured meats. Serve cold (45-48 degrees) in a white wine glass with a narrow aperture. Enjoy!