

Winemaker's Note

Gluten Free

VARIETY:	Chardonnay
VINTAGE:	2019
APPELLATION:	100% Texas
ALCOHOL:	13.9 %
pH:	3.45
ACIDITY:	6.2 g/L (as Tartaric)
RESIDUAL SUGAR:	0.4 g/L (dry)
STORAGE:	Aged 4 months on its lees in Stainless Steel tanks

UPC NUMBER: 88596-10306

CASES/TIE: 14

750ML BOTTLES/CASE: 12

TIES/PALLET: 5

CASES/PALLET: 70

WEIGHT LBS/CASE: 37



The 2019 Chardonnay is a blend of 96% Chardonnay and 4% Chenin Blanc all sourced from our premium West Texas vineyards. This wine was blended as juice, cold fermented in our stainless-steel tanks to create a fruity and aromatic wine, and then left to age on its lees for 4 months in the same tank 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 and tropical fruit flavors, with a smooth yet refreshing finish.

This un-oaked Chardonnay is a fine accompaniment to many seafood, veal and poultry dishes. Serve cool in a white wine glass with a narrow aperture. Enjoy!

