

Winemaker's Note

Gluten Free

VARIETY:	Chardonnay
VINTAGE:	2020
APPELLATION:	100% Texas
ALCOHOL:	13.0 %
pH:	3.42
ACIDITY:	6.3 g/L (as Tartaric)
RESIDUAL SUGAR:	0.1 g/L (dry)
STORAGE:	Aged 7 months on its lees in Stainless Steel tanks

UPC NUMBER: 0- 88596-10306-0	CASES/TIE: 14
750ML BOTTLES/CASE: 12	TIES/PALLET: 5
CASES/PALLET: 70	WEIGHT LBS/CASE: 37



The 2020 Chardonnay is a blend of 99% Chardonnay and 1% Viognier all sourced from our premium West Texas vineyards. This wine was blended as juice, and 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!