



Production Notes

Chardonnay

Vintage 2019

Appellation Lodi,

Varietal Chardonnay

Tasting Notes

A rich golden yellow color, our chardonnay has inviting aromas of pears and figs, with a hint of caramel and toasted vanilla. A medium bodied wine with layers of creamy texture. The oak flavors are balanced with a touch of acid leaving you with a crisp finish.

Pairs well with delicate fish, chicken dishes or an endive salad.

Wine Maker

The 2019 harvest was excellent for chardonnay. The weather was great, and the crop ripened to perfection. We crush and press our grapes at 23 brix, we made a small acid addition. The wine was fermented for 6 months in new French Oak, *Sur Lie* style. The wine is aged with the lees and stirred daily to bring out the rich flavors. We also ensure the wine completes secondary fermentation, to enhance the rich buttery flavor. Filtered and bottled 1 year after harvest.

Technicalities

Alc: 13.%; T.A.:0.66: pH:3.49; RS: .05%



2019

Chardonnay

CALIFORNIA